

FOOD SAFETY EVALUATION REPORT

FACILITY NAME:	BUSINESS PHONE:	RECORD ID#:	DATE:
EAGLE FEATHER TRADING POST #2	(559) 781-4271Ext. 2010	PR0006105	August 02, 2022
FACILITY SITE ADDRESS:	CITY:	ZIP CODE:	INSPECTION TYPE:
40103 HIGHWAY 33	AVENAL	93204	ROUTINE INSPECTION
OWNER NAME:	CERTIFIED FOOD MANAGER:	EXP DATE:	INSPECTOR:
TULE RIVER TRIBAL COUNCIL	Chantelle Tafoya	12/6/2022	SEMHAR GEBREGZIABIHE

The items (if any) listed below identify the violation(s) that must be corrected. Thank you for your cooperation. One reinspection will be conducted (if needed) at no charge. A service fee is assessed for each additional reinspection required.

Violation: IMPROPER CLEANING OF UTENSILS AND EQUIPMENT

Description/Corrective Action:

Observed the floor sink below the three compartment sink in the back to be dirty with a black mold- like substance. Please clean this as soon as possible to prevent further microbial growth, obstruction, and back flow.

[HSC 114095-114099.5 & 114101-114119]

General Comments:

Observations:

Hand washing station was fully stocked wit hot water, soap, and paper towels.

Restrooms were fully stocked with hot water soap, and a functional air dryer.

All dry storage was well maintained, clean, and placed six inches above the ground.

The three compartment sink, food prep sink, mop sink, etc. all had hot water.

Final cooking temperature of fried chicken was 212.6F.

All refrigeration units were functioning properly at 41F.

All freezer units were functioning properly at 0F and below.

Of note, annual monitoring of the facility's private well (quarterly nitrate and bacterial report) is due on 8/10/2022. Please be sure to send those reports to the department as soon as possible. Observed a large crack in the cement block, this can possibly lead to contamination in the future. Observed weeds growing around the vicinity of the welL. Please be sure to maintain the area around the well to prevent any sort of contamination or adulteration.

Overall this facility is in satisfactory condition.

Thank you for your time.

NOTE: This report must be made available to the public on request



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FACILITY SITE ADDRESS: 40103 HIGHWAY 33			INSPECTION TYPE: ROUTINE INSPECTION	
OWNER NAME: TULE RIVER TRIBAL COUNCIL	CERTIFIED FOOD MANAGER: Chantelle Tafoya	EXP DATE: INSPECTOR: 12/6/2022 SEMHAR GEBREGZIABIHE		
The items (if any) listed below identify the violation(s) that must be				
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		Reinspection Re	equired: Yes: No: X	
		Reinspection Re		



FOOD SAFETY EVALUATION REPORT

FACILITY NAME:	BUSINESS PHONE:	RECORD ID#:	DATE:
EAGLE FEATHER TRADING POST #2	(559) 781-4271	PR0006105	January 19, 2022
FACILITY SITE ADDRESS:	CITY:	ZIP CODE:	INSPECTION TYPE:
40103 HIGHWAY 33	AVENAL	93204	ROUTINE INSPECTION
OWNER NAME:	CERTIFIED FOOD MANAGER:	EXP DATE:	INSPECTOR:
TULE RIVER TRIBAL COUNCIL	JAMES BRYANT	2/24/2022	Luis Flores - REHS

The items (if any) listed below identify the violation(s) that must be corrected. Thank you for your cooperation. One reinspection will be conducted (if needed) at no charge. A service fee is assessed for each additional reinspection required.

Violation: RESTROOM FACILITIES NOT MAINTAINED

[HSC 114250 & 114276]

Description/Corrective Action: Hot water supply to both the men's and women's restroom did not get hot when checked. The facility operator worked to manually adjust the tempered water. An adjustment to the female's sink did warm the water to some degree. However, the men's restroom did not get hot prior to leaving the site. Continue to work on this situation.

Of note, hot water supply in the food prep area is provided by a separate hot water tank system from that of the restrooms. The food prep area hot water supply was fully operational

General Comments:

Kitchen

All food held in the warming unit were monitored at and above 135 F as required by State Law. All refrigerated foods were below 41 F. Good.

Retail Area Very well maintained.

Back Storage Areas/Walk-in Box Coolers

All was very well organized. Potentially perishable foods were at monitored at below 41 F.

				Reinspection Required:	Yes:	No: X]
RESULTS OF EVALUATION:	PASS	X NEEDS IMPROVEMENT	FAIL	Reinspection Date (on or aft	ter):	N/A	
				Potential Food	d Safety All	Star:	

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Margant Mille

Luis Flores - REHS

Received By:

Agency Representative



FOOD SAFETY EVALUATION REPORT

FACILITY NAME: EAGLE FEATHER TRADING POST #2	BUSINESS PHONE: (559) 781-4271		RECORD ID#: PR0006105	DATE: January 12, 2021
				-
FACILITY SITE ADDRESS: 40103 HIGHWAY 33	CITY: AVENAL		ZIP CODE: 93204	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME:	CERTIFIED FOOD MANAGER		EXP DATE:	INSPECTOR:
TULE RIVER TRIBAL COUNCIL	JAMES BRYANT		2/24/2022	Troy Hommerding-REHS
The items (if any) listed below identify the violation(s) that must b One reinspection will be conducted (if needed) at no charge. A se				
Violation: IMPROPER MAINTENANCE OF FACILI	TY OR EQUIPMENT	[HSC 114161-114182 & 114257]		114161-114182 & 114257]
•		al cleaning. Please contact a professional hood today's site visit a company was called.		
Violation: IMPROPER MAINTENANCE OF FACILI	TY OR EQUIPMENT		[HSC ²	114161-114182 & 114257]
Description/Corrective Action: THree comp	partment sink faucet is leakir	t is leaking water. Please repair.		
General Comments:				
All hot holding temperatures were measured at or a F	above 135 F. Cold holding te	emperatu	res were measure	ed at or below 41
Hand wash sink was observed fully stocked. Restrict	ooms were observed clean a	and stock	ed today.	
Kitchen and food prep area was observed organize	ed and clean today.			
All employees that work in the food service area ha	ave a California food handler	rs card.		
Facility is using a digital thermometer and is keepir	ng a daily temperature log.	ture log.		
Due to Covid-19 a signature is not required. An exi	t interview was conducted w	vith the M	OD, Margaret Mill	er.
			Reinspection Re	equired: Yes: No: X
RESULTS OF EVALUATION: X PASS NE		FAIL	Reinspection Da	ate (on or after): N/A
			P	otential Food Safety All Star:
Covid-19			Troy Hommerdin	ng-REHS
Received By:		Agency Representative		entative

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