



County of Kings - Department of Public Health

Environmental Health Services Division

330 Campus Drive Hanford, CA 93230

Phone - 559-584-1411 Fax - 559-584-6040

Internet - www.countyofkings.com/ehs

FOOD SAFETY EVALUATION REPORT

<b>FACILITY NAME:</b> REYNA'S RESTAURANT	<b>BUSINESS PHONE:</b> (559) 925-9125	<b>RECORD ID#:</b> PR0000474	<b>DATE:</b> September 01, 2021
<b>FACILITY SITE ADDRESS:</b> 333 E ST	<b>CITY:</b> LEMOORE	<b>ZIP CODE:</b> 93245	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> REYNA SALAS	<b>CERTIFIED FOOD MANAGER:</b> REYNA SALAS	<b>EXP DATE:</b> 6/5/2023	<b>INSPECTOR:</b> Veronica Ochoa -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:** Both of the facility's restrooms were not equipped with hot water as the owner believes the hot water heater may have turned off. The rest of the facility was equipped with hot water as the hot water heater in the kitchen services the kitchen, front waitress station, and bar area. Also, the hand wash station in the most updated restroom water pressure was observed low. Please make sure to correct the hot water issue as well as the water pressure issue.

General Comments:

Hand wash stations at the waitress station, kitchen, and bar area were stocked with soap, paper towels and hot water.  
All cold holding units measured at or below 41F.  
The facility is currently only open for dinner and the hours consist 4:00-9:00 p.m.

RESULTS OF EVALUATION:  PASS  NEEDS IMPROVEMENT  FAIL

Reinspection Required: Yes:  No:

Reinspection Date (on or after): N/A

Potential Food Safety All Star:

*Reyna Salas*

Received By:

*Veronica Ochoa -REHS*

Agency Representative

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



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**OFFICIAL INSPECTION REPORT**

<b>FACILITY NAME:</b> REYNA'S RESTAURANT	<b>BUSINESS PHONE:</b> (559) 925-9125	<b>RECORD ID#:</b> PR0000474	<b>DATE:</b> March 26, 2020
<b>FACILITY SITE ADDRESS:</b> 333 E ST	<b>CITY:</b> LEMOORE	<b>ZIP CODE:</b> 93245	<b>INSPECTION TYPE:</b> PUBLIC INFORMATION/EDUCATIOI
<b>OWNER NAME:</b> REYNA SALAS	<b>Program Description:</b> 1107 - KINGS DPH COVID-19	<b>EXP DATE:</b> 1/22/2020	<b>INSPECTOR:</b> Veronica Ochoa -REHS

The items (if any) listed below identify the Health Code 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:** None Noted

**General Comments:**

The following were discussed with the owner/operator during today's visit:

1. The facility has made their dining completely inaccessible to customers.
2. At this time all food sales are for DELIVERY or TAKE-OUT/PICK-UP ONLY.
3. The staff is aware of social distancing by requesting that customers keep apart a minimum of six feet from each other and staff.
4. Staff is practicing safe food handling procedures, monitoring hot & cold holding temperatures, and washing hands.
5. All work surfaces should be cleaned and sanitized with 100 ppm chlorine or 200 ppm QAC frequently to prevent contamination.
6. Under no circumstances are employees who feel sick or are sick with respiratory (i.e. fever, coughing or sneezing) or gastrointestinal (i.e. vomiting or diarrhea) symptoms are allowed to work in the facility.

Please contact our department should you have further questions.

**Reinspection Required:** Yes:  No:  **Reinspection Date (on or after):** Not Specified

*Veronica Ochoa -REHS*

Environmental Health Specialist

Received By: \_\_\_\_\_



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<b>FACILITY NAME:</b> REYNA'S RESTAURANT	<b>BUSINESS PHONE:</b> (559) 925-9125	<b>RECORD ID#:</b> PR0000474	<b>DATE:</b> December 12, 2019
<b>FACILITY SITE ADDRESS:</b> 333 E ST	<b>CITY:</b> LEMOORE	<b>ZIP CODE:</b> 93245	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> REYNA SALAS	<b>CERTIFIED FOOD MANAGER:</b> ARACELY SALAS	<b>EXP DATE:</b> 1/22/2020	<b>INSPECTOR:</b> Veronica Ochoa -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: REQUIREMENT NOT MET FOR CALIFORNIA FOOD HANDLER CARD LAW

Description/Corrective Action: A lot of employees food handler cards were missing during the inspection. Please make sure all employees have valid food handler cards and keep proof on site so that they may be readily available upon inspection.

Violation: IMPROPER MAINTENANCE OF HANDWASH FACILITIES [HSC 113953 - 113593.2]

Description/Corrective Action: At the beginning of the inspection, the kitchen hand wash sink was obstructed with food containers inside of the sink as well as food carts in front of the sink. Please make sure to keep all hand wash stations unobstructed so that employees can utilize the hand wash stations.

General Comments:

Hand wash stations were stocked with soap, paper towels, and hot water. Cold holding units measured at or below 41F. Chicken, rice, and beans on the steam table measured well above 150F.

Note: the facility's hood is due to be professionally cleaned. Please make sure to schedule for the hood to be serviced. Also, the facility's Corcoran location receives food product at this location. However, when food product is delivered to this location for the Corcoran facility, the walk-in refrigerator becomes overfilled and employees have no choice but to store the food product on the floor. It would be advisable to have the Corcoran location receive deliveries at its facility. Also, the facility's food manager's certification is set to expire January 2020. Please make sure to have someone sign-up for the course. When a new manager's certification becomes available, please make sure to send a copy to our department.

RESULTS OF EVALUATION:  PASS  NEEDS IMPROVEMENT  FAIL

Reinspection Required: Yes:  No:

Reinspection Date (on or after):           N/A          

Potential Food Safety All Star:

*Reyna Salas*

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<b>FACILITY NAME:</b> REYNA'S RESTAURANT	<b>BUSINESS PHONE:</b> (559) 925-9125	<b>RECORD ID#:</b> PR0000474	<b>DATE:</b> June 26, 2019
<b>FACILITY SITE ADDRESS:</b> 333 E ST	<b>CITY:</b> LEMOORE	<b>ZIP CODE:</b> 93245	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> REYNA SALAS	<b>CERTIFIED FOOD MANAGER:</b> ARACELY SALAS	<b>EXP DATE:</b> 1/22/2020	<b>INSPECTOR:</b> Veronica Ochoa -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:** IMPROPER COLD HOLDING TEMPERATURE(S) [HSC 113996]

**Description/Corrective Action:** The prep cold holding unit in the waitress station area measured at 47F. The owner called for the unit to be serviced at the time of the inspection. Please ensure the cold holding unit maintains foods at or below 41F.

**Violation:** IMPROPER CLEANING OF UTENSILS AND EQUIPMENT [HSC 114095-114099.5 & 114101-114119]

**Description/Corrective Action:** The facility's mechanical dishwasher measured at 0 ppm of chlorine after the final rinse cycle. As a result, the owner called for the unit to be serviced. Please make sure the chlorine sanitizer measures at 50 ppm after the final rinse cycle. Should dishes and/or utensils need to be washed before the dishwasher is serviced, please do so by manually washing, rinsing, and sanitizing in the three compartment sink.

**General Comments:**

Hand wash sinks were stocked with soap, paper towels, and hot water.  
All cold holding units, except for the one noted above, measured at or below 41F.  
Beans, rice, and chicken on the steam table measured well above 140F.  
Valid food handler cards were shown during today's inspection.

**RESULTS OF EVALUATION:**  PASS  NEEDS IMPROVEMENT  FAIL

**Reinspection Required:** Yes:  No:

**Reinspection Date (on or after):** N/A

Potential Food Safety All Star:

*Reyna Salas*

Received By:

*Veronica Ochoa -REHS*

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