



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

FACILITY NAME: LAKE BOTTOM BREWERY & DISTILLERY LLC	BUSINESS PHONE: (559) 240-3718	RECORD ID#: PR0010654	DATE: January 25, 2022
FACILITY SITE ADDRESS: 1017 WHITLEY AVE	CITY: CORCORAN	ZIP CODE: 93212	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: FRED FIGUEROA	CERTIFIED FOOD MANAGER: Jose Hinosjosa	EXP DATE: 8/18/2022	INSPECTOR: 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: IMPROPER CLEANING OF UTENSILS AND EQUIPMENT [HSC 114095-114099.5 & 114101-114119]

Description/Corrective Action: The low temp dishwash machine was not dispensing quaternary ammonia sanitizer in the final rinse cycle. Wash all dishware equipment in the 3 - compartment wash sink until the dish machine is properly working. Contact your service provider for assista

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

Description/Corrective Action: The concentration level of quat ammonia measured in the sanitizing bar sink was not measurable upon testing. When filling the sink, up to four quat ammonia tablets may be needed in order to meet the minimum concentration level of 200 parts per million (ppm).

General Comments:

All monitored refrigerated foods met the State Food Code holding requirement of 41 F or below. Food storage was well organized and the facility is very well maintained. Employees wear disposable gloves during food preparation. Provide an update on the automatic dishwasher immediately upon corrective service.

RESULTS OF EVALUATION: PASS NEEDS IMPROVEMENT FAIL

Reinspection Required: Yes: No:

Reinspection Date (on or after): N/A

Potential Food Safety All Star:

Received By:

Luis Flores - REHS

Agency Representative

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



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 - COMPLAINT INSPECTION

FACILITY NAME: LAKE BOTTOM BREWERY & DISTILLERY LLC	BUSINESS PHONE: (559) 240-3718	RECORD ID#: CO0009829	DATE: June 29, 2020
FACILITY SITE ADDRESS: 1017 WHITLEY AVE	CITY: CORCORAN	ZIP CODE: 93212	INSPECTION TYPE: INITIAL COMPLAINT INSPECTION
OWNER NAME: FRED FIGUEROA	CERTIFIED FOOD HANDLER: Not Specified	EXP DATE:	INSPECTOR: Susan Lee-Yang - REHS

A complaint was recently received by our Department alleging violations of the California Retail Food Code at this facility. In response to the complaint, an inspection of the facility was conducted and our investigation findings are provided below. If violations are noted, then appropriate corrective action is required as listed in the main section of this report. 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.

Inspection Findings and General Comments:

Today's investigation was prompted by a complaint alleging 4 out of 5 people in the same party became ill after consuming food from the facility. The consumed items included: hamburger, french dip sandwich, chicken strips, salad, fries, ice tea, and sierra mist. The following were noted during today's investigation:

- Hand wash station has hot and cold water, soap, and paper towels.
- All cold holding units were measured satisfactorily.
- These food items are cooked and made to order.
- Lettuce is received prepackaged, rinsed, and stored in the walk-in refrigerator until needed.
- Tomatoes are received whole, rinsed, and sliced on-site.
- Buns for hamburgers and french dip sandwiches are received from the distributor.
- At this time, facility uses ground beef (received from the distributor) and portions it into patties.
- Tri-tip for french dip sandwiches are smoked, sliced, portioned and packaged until cooked.
- For chicken strips, chicken breast is partially cooked on the grill, sliced into 3 pieces, dipped into egg batter and breading, then placed into the deep fryer.
- Fries are prepped on-site then fried.
- Facility makes caesar dressing and aioli sauce from scratch. Aioli sauce is used on hamburgers. Sauces and dressings inside the walk-in refrigerator were dated.
- Once food items are cooked, they are placed under the food heating lamp until picked up by the wait staff.
- Soda and ice tea are dispensed from the soda fountain.
- All major food prep usually occurs between 9am-11am (before the restaurant opens).
- Per person in charge, the facility has not had ill employees and they have not received any complaints from customers.
- Currently, the facility does not document food or equipment temperatures. It is strongly recommended that the facility implement food temperature logs to document final cooking temperature of food items and temperatures of cold holding units.
- Remind all workers to thoroughly wash their hands.
- At this time, complaint cannot be substantiated and therefore, will be dismissed.

Due to COVID-19 pandemic, signature for the report was not obtained.

Violation: None Noted

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



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 - COMPLAINT INSPECTION

FACILITY NAME: LAKE BOTTOM BREWERY & DISTILLERY LLC	BUSINESS PHONE: (559) 240-3718	RECORD ID#: CO0009829	DATE: June 29, 2020
FACILITY SITE ADDRESS: 1017 WHITLEY AVE	CITY: CORCORAN	ZIP CODE: 93212	INSPECTION TYPE: INITIAL COMPLAINT INSPECTION
OWNER NAME: FRED FIGUEROA	CERTIFIED FOOD HANDLER: Not Specified	EXP DATE:	INSPECTOR: Susan Lee-Yang - REHS

A complaint was recently received by our Department alleging violations of the California Retail Food Code at this facility. In response to the complaint, an inspection of the facility was conducted and our investigation findings are provided below. If violations are noted, then appropriate corrective action is required as listed in the main section of this report. 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.

Reinspection Required: Yes: No: Reinspection Date (on or after): N/A

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



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

FACILITY NAME: LAKE BOTTOM BREWERY & DISTILLERY LLC	BUSINESS PHONE: (559) 240-3718	RECORD ID#: PR0010654	DATE: June 29, 2020
FACILITY SITE ADDRESS: 1017 WHITLEY AVE	CITY: CORCORAN	ZIP CODE: 93212	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: FRED FIGUEROA	CERTIFIED FOOD MANAGER: Not Specified	EXP DATE:	INSPECTOR: Liliana Stransky - 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: NO CURRENT CERTIFIED FOOD SAFETY PERSON ON STAFF [HSC 113947-113947.6]

Description/Corrective Action: At least one person at the facility must have food manager certification. Please complete this requirement within 30 days from today's inspection and send a copy of the certificate to the Department.

Violation: IMPROPER MAINTENANCE OF FACILITY OR EQUIPMENT [HSC 114161-114182 & 114257]

Description/Corrective Action: 1) Repair the dishwashing machine doors. These fall off when the machine is manually opened.
2) Secure the metal holder for the water nozzle at the 3 compartment sink to keep it above the sink rim.

Violation: FOODS & EQUIPMENT NOT PROTECTED FROM CONTAMINATION [HSC 113980, 114025-114027]

Description/Corrective Action: 1) Store all raw meats on the lowest shelves inside the walk-in unit. This will reduce the risk of any potential cross contamination with other pre-cooked foods and ready to eat foods such as fruits or vegetables.
2) Substitute raw eggs with pasteurized eggs when preparing any house dressings or sauces that include raw eggs as an ingredient.
3) Inside the ice machine, the ice scoop handle was touching the ice. Prevent this from occurring by storing the ice scoop outside over a clean surface or in a clean receptacle. The operator corrected the violation as instructed.
4) Store all chemical spray bottles and cleaning agents in an area away from food items to prevent accidental spills onto the food. Keep these away from counters during food preparation and only use them while cleaning and sanitizing work surfaces and counters.

Violation: IMPROPER REHEATING PROCEDURES FOR HOT HOLDING [HSC 114016]

Description/Corrective Action: Observed soup reheated in the hot holding unit. Make sure all foods are quickly reheated to 165F on the stove top or microwave, and hot holding equipment is only used to hold food at or above 135F. The operator corrected the violation as instructed.

General Comments:

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



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

FACILITY NAME: LAKE BOTTOM BREWERY & DISTILLERY LLC	BUSINESS PHONE: (559) 240-3718	RECORD ID#: PR0010654	DATE: June 29, 2020
FACILITY SITE ADDRESS: 1017 WHITLEY AVE	CITY: CORCORAN	ZIP CODE: 93212	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: FRED FIGUEROA	CERTIFIED FOOD MANAGER: Not Specified	EXP DATE:	INSPECTOR: Liliana Stransky - 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.

The facility was inspected for the first time today. Please correct the noted violations a timely manner.

* Observations also included temperature monitoring of all cold and hot holding equipment. These were observed at satisfactory temperature ranges.

* The restroom facilities were observed with stocked hand washing stations and hot and cold water available.

* Chlorine sanitizer level for the dishwasher was observed at 100ppm.

* The hand washing station in the food prep area had soap and cold and hot water upon arrival. The paper towel dispenser was refilled during the inspection.

* Temperatures are monitored with both a infrared and probe thermometer. Please remember to use the infrared thermometer to check surface temperatures only, and use the probe thermometer for checking all food temperatures.

* Currently the bar is not accessible to clients. Customers are served meals and drinks at the main dining area as per the current state guidelines. Safe distancing is provided between dining tables and all staff were observed wearing face masks.

We appreciate your cooperation in implementing safe practices during the COVID 19 crisis. Please contact our Department if we can provide any assistance.

RESULTS OF EVALUATION: <input type="checkbox"/> PASS <input checked="" type="checkbox"/> NEEDS IMPROVEMENT <input type="checkbox"/> FAIL	Reinspection Required: Yes: <input type="checkbox"/> No: <input checked="" type="checkbox"/>
	Reinspection Date (on or after): <u> N/A </u> <input type="checkbox"/> Potential Food Safety All Star:

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