



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: J C MEAT COMPANY	BUSINESS PHONE: (559) 909-8126	RECORD ID#: PR0011010	DATE: December 14, 2021
FACILITY SITE ADDRESS: 836 WHITLEY AVE	CITY: CORCORAN	ZIP CODE: 93212	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: CHRISTIAN DOMINGUEZ	CERTIFIED FOOD MANAGER: Not Specified	EXP DATE:	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: NO CURRENT CERTIFIED FOOD SAFETY PERSON ON STAFF [HSC 113947-113947.6]

Description/Corrective Action: The facility does not have anyone associated with the establishment at this time that is Food Manager Certified. Multiple employees and/or management have food handler cards. As discussed during the inspection with Christian Dominguez, the facility has to have at least one individual that has Food Manager certification.

General Comments:

All refrigeration temperatures were monitored at below 41 F. All hot and cold water supply was functional and handwash sink areas were stocked. No hot foods are prepared or served at this facility. General sanitation at this facility is satisfactory.

RESULTS OF EVALUATION: [X] PASS [] NEEDS IMPROVEMENT [] FAIL

Reinspection Required: Yes: [] No: [X]

Reinspection Date (on or after): N/A

[] Potential Food Safety All Star:

- [Handwritten Signature]

Luis Flores - REHS

Received By:

Agency Representative

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



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Table with 4 columns: FACILITY NAME, BUSINESS PHONE, RECORD ID#, DATE, FACILITY SITE ADDRESS, CITY, ZIP CODE, INSPECTION TYPE, OWNER NAME, CERTIFIED FOOD MANAGER, EXP DATE, INSPECTOR.

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: None Noted

General Comments:

An inspection was performed today to confirm the facility was remodeled in accordance with the approved plan check information submitted for the food operation. The following observations were made:

- 1. Hot and cold water supply was provided to all points of use.
2. Hand wash sinks are equipped with soap and paper towel dispensers.
3. A three compartment wash sink and a prep sink are installed.
4. Both the refrigerated and freezer walk-in units along with the front meat display unit were holding at approved temperatures.
5. The facility is not equipped with inside cooking or hot holding equipment at this time.
6. The facility is a meat locker and sales operation. The operators will also participate in wild game slaughter preparation upon license approval from the State Department of Food and Ag.
7. Ownership has indicated they may participate in BBQing of meats for sandwich sales. BBQing would occur on a grill smoker unit that would be located in the backside of the facility.
8. Provide a copy of at least one Food Safety Manager certification within 60 days of submittal of a Kings County Food vending permit application.

Based on today's observations, the facility is approved for opening upon submittal of a Kings County food vending permit application and corresponding payment.

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

No signature due to COVID

Luis Flores - REHS

Received By:

Agency Representative

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