



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: THE SHOPPE AT KETTLEMAN	BUSINESS PHONE: (559) 386-9386	RECORD ID#: PR0009406	DATE: March 24, 2021
FACILITY SITE ADDRESS: 33341 BERNARD DR STE A	CITY: KETTLEMAN CITY	ZIP CODE: 93239	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: HALIM & VICKI AZAR	CERTIFIED FOOD MANAGER: Michelle Magallan	EXP DATE: 6/4/2019	INSPECTOR: Paven Batth

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: A cold holding open-air merchandiser (refrigerator) which holds cheese and meats (i.e., cheese, salami, etc) located by the back wall of the cheese area was measured at 47F. Adjust or repair the refrigeration unit to ensure all cold foods are maintained at or below 41F.

Violation: NO CURRENT CERTIFIED FOOD SAFETY PERSON ON STAFF [HSC 113947-113947.6]

Description/Corrective Action: California Food Safety Certification: Regulatory requirements such as certifications for food safety (i.e., Food Safety Manager Certification) couldn't be verified during the inspection. PIC (person-in-charge) couldn't provide proof of an updated Food Safety Manager Certification during the inspection. PIC stated she will submit verification of the Food Safety Manager Certification via email. Ensure to show proof of the Food Safety Manager Certification or proof of registration for a valid Food Safety Manager Certification course within 30 days.

General Comments:

Temperature Control: Except as noted, proper cold holding temperatures were measured during the inspection.
Sanitation: The three-compartment sink by the ice cream station was measured at 200ppm of quaternary ammonium concentration.
Hand Wash Station: Hand wash station was fully stocked. Hot and cold running water was also present during the inspection.
General Sales: The retail food sales area of the facility was observed to be well maintained. All food product was stored 6 inches above the ground.
Other Comments: In response to the COVID-19 pandemic, please implement the State (CDPH) guidelines (i.e., maintain a physical distance of 6 feet between individuals, use EPA-approved disinfectants, etc) with your business. In order to help mitigate the spread of COVID-19 (i.e., increase the risk of exposure), a signature was not obtained. The inspection report will be emailed to the facility's point of contact.

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



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OWNER NAME: HALIM & VICKI AZAR	CERTIFIED FOOD MANAGER: Michelle Magallan	EXP DATE: 6/4/2019	INSPECTOR: Paven Batth

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

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: THE SHOPPE AT KETTLEMAN	BUSINESS PHONE: (559) 386-9386	RECORD ID#: PR0009406	DATE: July 18, 2019
FACILITY SITE ADDRESS: 33341 BERNARD DR STE A	CITY: KETTLEMAN CITY	ZIP CODE: 93239	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: HALIM & VICKI AZAR	CERTIFIED FOOD MANAGER: Michelle Magallan	EXP DATE: 6/4/2019	INSPECTOR: Rumi Chhina

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: One of the refrigerator unit storing PHF was noted at 51F. During inspection, manager adjusted the temperature of the unit and continue to monitor the unit until it shows the temperature at or below 41F.

General Comments:

Conducted a routine inspection of this facility and noted the following:

- Hand washing for icecream shop was fully stocked with soap, paper towel an hot water available.
- All the scoops were dipped in dipping wells with constant running water.
- Back storage looks clean.
- Except the above violation, ambient temperatures of all cold holding units were noted at or below 41F.
- Restrooms were fully stocked with soap, paper towels and hot water available.
- All food products were stored six inches above the ground.
- Hand washing for coffee machine was fully stocked with soap, paper towels and hot water available.
- QAC Sanitizer in 3 compartment was noted at 200ppm.

RESULTS OF EVALUATION: PASS NEEDS IMPROVEMENT FAIL

Reinspection Required: Yes: No:

Reinspection Date (on or after): N/A

Potential Food Safety All Star:

Rumi Chhina

Received By:

Agency Representative

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