



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: TAKE 10 CAFETERIA - CSP	BUSINESS PHONE: (559) 992-8752	RECORD ID#: PR0000494	DATE: May 30, 2018
FACILITY SITE ADDRESS: 4001 KING AVE	CITY: CORCORAN	ZIP CODE: 93204	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: C. MICHAEL BLASCO	CERTIFIED FOOD MANAGER: Eva Vargas	EXP DATE: 1/7/2019	INSPECTOR: Abel Simon - 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 MAINTENANCE OF FACILITY OR EQUIPMENT [HSC 114161-114182 & 114257]

Description/Corrective Action: Observed there to be missing tiles in front of the walk-in refrigerator as well as missing coving. Please have this repaired before the next routine inspection.

Violation: IMPROPER COLD HOLDING TEMPERATURE(S) [HSC 113996]

Description/Corrective Action: The cold holding unit located directly behind the register to be holding at 55°F. Some of the items in this unit did not require cold holding. The prepackaged cut fruit was moved during the inspection.

There was cut fruit that was prepackaged observed to be in the middle cold holding self serve area. This unit requires ice when used. Please make sure that all units are serviced prior to being used to hold cold holding items.

General Comments:

The hand wash sink was noted to be fully stocked.
 All items in the walk-in were noted to be well covered and organized.
 All hot holding food items were noted to be above 135°F.
 Apart from the above noted units, all other cold holding units were noted to be holding at or below 41°F.
 Thank you.

RESULTS OF EVALUATION: PASS NEEDS IMPROVEMENT FAIL

Reinspection Required: Yes: No:

Reinspection Date (on or after): N/A

Potential Food Safety All Star:

Mania Mendez

Abel Simon - REHS

Received By:

Agency Representative

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



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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: TAKE 10 CAFETERIA - CSP	BUSINESS PHONE: (559) 992-8752	RECORD ID#: PR0000494	DATE: October 26, 2017
FACILITY SITE ADDRESS: 4001 KING AVE	CITY: CORCORAN	ZIP CODE: 93204	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: C. MICHAEL BLASCO	CERTIFIED FOOD MANAGER: Eva Vargas	EXP DATE: 1/7/2019	INSPECTOR: Abel Simon - REHS

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Violation: IMPROPER FOOD HANDLING PRACTICES

[HSC 113961 - 113973]

Description/Corrective Action: Observed a cook use the end of the trash bin to hit the spatula used for flipping burgers. Employee then rinsed the spatula off in the hand wash sink and was going to continue to use this utensil. Employee was explained the proper way to wash, rinse and sanitize dishes. Employee removed the spatula from the grill area. Please note that this food handling practice is not allowed. If a spatula is needed to be cleaned, please make sure to follow proper dish washing procedures to avoid potential cross contamination.

Violation: NO CURRENT FOOD HANDLER CARD CERTIFICATES FOR EMPLOYEES

Description/Corrective Action: Four of the employees on site were observed to have expired food handler cards. Please be sure these employees have their cards within 30 days. Please scan and send copies of the cards when they have been received.

Violation: IMPROPER MAINTENANCE OF FACILITY OR EQUIPMENT

[HSC 114161-114182 & 114257]

Description/Corrective Action: REPEAT. Observed the refrigeration unit closet to the manager office to have the the exit release button to be missing. This was observed in the prior routine inspection conducted on March 18, 2016. Please be sure to have this repaired. Follow-up will be conducted to make sure this has been repaired.

General Comments:

The hand wash station was observed to be fully stocked with hot water, soap, and paper towels.

The temperature of all cold holding units including the walk-in refrigerator was noted to be below 41°F.

All food items were found to be covered.

Our office received notification that there had been a small fire in the kitchen area of this facility. Manager stated that it was an electrical fire inside one of the ovens. Manager stated that the fire department put the fire out. Manager was asked if the extinguisher had been replaced. Manager contacted fire department and they stated they would bring one out. The baffles were observed to be clean.

Please be sure to correct the above noted issues.

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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): _____ N/A <input type="checkbox"/> Potential Food Safety All Star:
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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: TAKE 10 CAFETERIA - CSP	BUSINESS PHONE: (559) 992-4118	RECORD ID#: PR0000494	DATE: December 21, 2016
FACILITY SITE ADDRESS: 4001 KING AVE	CITY: CORCORAN	ZIP CODE: 93204	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: C. MICHAEL BLASCO	CERTIFIED FOOD MANAGER: Eva Vargas	EXP DATE: 1/7/2019	INSPECTOR: Abel Simon - REHS

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

Description/Corrective Action: Observed there to be a hole in the wall located to the left of the walk-in refrigerator. Staff indicated that the door from the refrigerator caused the hole in the wall. Please make sure to repair this issue.

Violation: OTHER PERMIT VIOLATION

Description/Corrective Action: There was no hot water observed in any of the sinks. Food operator stated that the water heater has been broken for months. This must be repaired before this facility is allowed to be open.

General Comments:

Today's routine inspection found that this facility had no hot water. Kitchen manager stated that there has not been hot water in months. Kitchen manager was made aware that for a facility to be open, there must be hot water available from the sinks to properly wash, rinse, and sanitize dishes. Kitchen manager stated they would voluntarily close until the issue has been repaired. During the inspection, signs were placed on entrances indicating the facility was closed. This facility is not allowed to re-open until repairs have been made and there is adequate hot water available from all sinks.

The cold holding temperatures were observed to be at or below 41°F for both the walk-in refrigerator and the cold holding units.

All items in the dry storage area were observed to be above the floor six inches.

Hand wash sinks were observed to be fully stocked with soap and paper towels.

Please make sure to repair the issue with the lack of hot water before re-opening. Please send a copy of an invoice as soon as this issue is repaired. Thank you.

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RESULTS OF EVALUATION: PASS NEEDS IMPROVEMENT FAIL

Reinspection Required: Yes: No:

Reinspection Date (on or after): N/A

Potential Food Safety All Star:

María Lagunilla

Received By:

Abel Simon - REHS

Agency Representative

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