



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.G. BOSWELL COMPANY	BUSINESS PHONE: (559) 992-5011	RECORD ID#: PR0008937	DATE: January 26, 2022
FACILITY SITE ADDRESS: 27922 DAIRY AVE	CITY: CORCORAN	ZIP CODE: 93212	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: BOSWELL COMPANY	CERTIFIED FOOD MANAGER: EDUARDO LOZA	EXP DATE: 9/27/2026	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: None Noted

General Comments:

All refrigerated foods met State Food Code temperature holding requirements. Breakfast burritos held in the steam table were measured above 135 F. Good.

The food manager was observed wearing disposable gloves during food prep.

An accurate probe thermometer was present in the kitchen for use.

Frozen food was being thawed under running water which is an approved defrosting method.

The sanitation level of the facility was very good.

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

FACILITY NAME: J.G. BOSWELL COMPANY	BUSINESS PHONE: (559) 992-5011	RECORD ID#: PR0008937	DATE: March 22, 2021
FACILITY SITE ADDRESS: 27922 DAIRY AVE	CITY: CORCORAN	ZIP CODE: 93212	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: BOSWELL COMPANY	CERTIFIED FOOD MANAGER: Maria Orozco	EXP DATE: 6/14/2020	INSPECTOR: Paven Bath

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: 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 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 by today 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:

All cold holding units were noted to be at or below 41F.
 Hand wash station in the kitchen prep area was fully stocked.
 Proper hot and cold running water was observed during the inspection.
 Ancillary equipment was observed to be fully functional.
 All foods were noted to be 6 inches above the floor.
 All items were noted to be covered and stored correctly.

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): <u> N/A </u> <input type="checkbox"/> Potential Food Safety All Star:

Mani Orozco

Paven Bath

Received By:

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

FACILITY NAME: J.G. BOSWELL COMPANY	BUSINESS PHONE: (559) 992-5011	RECORD ID#: PR0008937	DATE: July 12, 2019
FACILITY SITE ADDRESS: 27922 DAIRY AVE	CITY: CORCORAN	ZIP CODE: 93212	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: BOSWELL COMPANY	CERTIFIED FOOD MANAGER: Maria Orozco	EXP DATE: 6/14/2020	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 CLEANING OF UTENSILS AND EQUIPMENT [HSC 114095-114099.5 & 114101-114119]

Description/Corrective Action: During inspection, mold was noticed on the upper roof of the ice-machine. Please clean it in order to prevent contamination.

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

Description/Corrective Action: During inspection, observed that temperature of chicken was noted at 110 F-125 F, while other foods were noted at or above 135 F. Please increase the temperature of the warmer. As the manager explained that food will be served for only hour and half and then leftover will be discarded.

General Comments:

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

- Ambient temperatures of all cold holding units were noted at or below 41F.
- Restroom and hand washing station were fully stocked with soap, paper towels and hot water.
- Hood was serviced every 6 months.
- Food manager certification was current.
- Recommend maintaining temperature logs on daily basis for both cold and hot holding foods.

Thank you

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: J.G. BOSWELL COMPANY	BUSINESS PHONE: (559) 992-5011	RECORD ID#: PR0008937	DATE: July 12, 2019
FACILITY SITE ADDRESS: 27922 DAIRY AVE	CITY: CORCORAN	ZIP CODE: 93212	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: BOSWELL COMPANY	CERTIFIED FOOD MANAGER: Maria Orozco	EXP DATE: 6/14/2020	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.

RESULTS OF EVALUATION: <input checked="" 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:
---	--



Rumi Chhina

Received By:

Agency Representative

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