

County of Kings - Department of Public Health

Environmental Health Serivces Division

Internet - www.countyofkings.com/ehs

FOOD SAFETY EVALUATION REPORT

FACILITY NAME: IRENNE'S BAKERY & GIFT SHOP	BUSINESS PHONE: (559) 904-2863	RECORD ID#: PR0006104	DATE: February 17, 2022			
FACILITY SITE ADDRESS: 229 E KINGS ST	CITY: AVENAL	ZIP CODE: 93204	INSPECTION TYPE: ROUTINE INSPECTION			
OWNER NAME: BLANCA VALDOVINOS	CERTIFIED FOOD MANAGER: BLANCA I.VALDOVINOS	EXP DATE: 11/9/2026	INSPECTOR: MIKEL CHATELLE - 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 food temperatures met State Food requirements. *All food items that were stored in the refrigerator were stored at or below 41 F. *The three compartment sink in the Kitchen supplied water at or above 171 F. *A chlorine sanitizing solution is used by personnel at the facility to clean utensils and food contact surfaces. *The restroom sink supplied hot water and had soap and paper towels available. *Overall, the facility was observed to be satisfactory.						
*Blanca Valdovinos was present for the inspection.		_				
	DS IMPROVEMENT FAIL	Reinspection Re	equired: Yes: No: X			
RESULTS OF EVALUATION: X PASS NEED		Reinspection Date (on or after): 2/17/2022 Potential Food Safety All Star:				
BlancaV		MIKEL CHATELI	E - REHS			
Received By:		Agency Representative				

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

DARPLYUM0 1:58 PM Page 1 of 1



County of Kings - Department of Public Health

Environmental Health Serivces 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: IRENNE'S BAKERY & GIFT SHOP	BUSINESS PHONE: (559) 904-2863	RECORD ID#: PR0006104	DATE: October 12, 2018
FACILITY SITE ADDRESS: 229 E KINGS ST	CITY: AVENAL	ZIP CODE : 93204	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: BLANCA VALDOVINOS	CERTIFIED FOOD MANAGER: BLANCA I.VALDOVINOS	EXP DATE: 5/29/2021	INSPECTOR: Abel Simon - REHS
The items (if any) listed below identify the violation(s) that must be One reinspection will be conducted (if needed) at no charge. A se			
Violation: IMPROPER MAINTENANCE OF FACILITY OR EQUIPMENT		[HSC 114161-114182 & 114257]	
Operator sta	e reach-in unit hold in the cake supp ted that roses are used for cakes. P h a lid if it is going to be stored in a	lease be sure ros	es are stored in a
General Comments:			
The hand wash sink was observed to be fully stocked	ed.		
The temperature of the cold holding units was noted	d to be at or below 41°F.		
The general storage area was observed to be well r	maintained.		
The restroom was noted to be fully stocked.			
Please be sure to correct the above noted item.			
Thank you.			
		Reinspection R	equired: Yes: No: X
RESULTS OF EVALUATION: X PASS NEE	DS IMPROVEMENT FAIL		ate (on or after): N/A
		L F	Potential Food Safety All Star:
Blernea Valdoruna		Abel Simon -	REHS
Received By: Agency Representative			entative

DAUHOFJWG 11:22 AM Page 1 of 1

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: IRENNE'S BAKERY & GIFT SHOP	BUSINESS PHONE: (559) 904-2863	RECORD ID#: PR0006104	DATE: November 01, 2017			
FACILITY SITE ADDRESS: 229 E KINGS ST	CITY: AVENAL	ZIP CODE: 93204	INSPECTION TYPE: ROUTINE INSPECTION			
OWNER NAME: BLANCA VALDOVINOS	CERTIFIED FOOD MANAGER: BLANCA I.VALDOVINOS	EXP DATE: 5/29/2021	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: None Noted						
General Comments:						
The hand wash station was noted to be fully stocked.						
General facility was noted to be well maintained.						
All cold holding units were noted to be below 41°F.						
The restroom was noted to fully stocked.						
Thank you.						
	OS IMPROVEMENT FAIL	Reinspection Re	quired: Yes: No: X			
RESULTS OF EVALUATION: X PASS NEED		Reinspection Da	te (on or after): N/A			
		P	otential Food Safety All Star:			
Bleenca Valdosus						
DELENCY VOLVOSUS		Abel Simon - REHS				
Received By:		Agency Representative				

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DA2QWUHSY 1:44 PM Page 1 of 1