



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 PLUNGE	BUSINESS PHONE: (559) 585-2571	RECORD ID#: PR0007558	DATE: June 27, 2019
FACILITY SITE ADDRESS: 415 FORD ST	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: CITY OF HANFORD	CERTIFIED FOOD MANAGER: Not Specified	EXP DATE:	INSPECTOR: Liliana Stransky - 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 snack bar was inspected and the following observations were made:

Refrigeration temperatures were noted below 41F.

Hand washing station had soap, paper towels and hot water was available.

Only pre-packaged food items (burritos, chips and snacks) are sold to the public.

Food handlers should complete the online food safety training and keep records onsite for review.

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:

Received By:

Liliana Stransky - REHS

Agency Representative

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



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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: THE PLUNGE	BUSINESS PHONE: (559) 585-2571	RECORD ID#: PR0007558	DATE: June 28, 2018
FACILITY SITE ADDRESS: 415 FORD ST	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: CITY OF HANFORD	CERTIFIED FOOD MANAGER: Not Specified	EXP DATE:	INSPECTOR: Susan Lee-Yang - 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 water leaking from pipe of 2-compartment sink. Repair/replace pipe to prevent water leak.

General Comments:

Hand wash station has hot water, soap, and paper towels.

Facility sells drinks, chips, burritos and pizza pocket.

Burritos and pizza pockets are heated in the microwave.

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:

Received By:

Susan Lee-Yang - REHS

Agency Representative

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: THE PLUNGE	BUSINESS PHONE: (559) 585-2571	RECORD ID#: PR0007558	DATE: June 07, 2017
FACILITY SITE ADDRESS: 415 FORD ST	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: CITY OF HANFORD	CERTIFIED FOOD MANAGER: Not Specified	EXP DATE:	INSPECTOR: Lupe Tapia

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: LACK OF OR IMPROPER USE OF THERMOMETERS [HSC 114157-114159]

Description/Corrective Action: Provide a probe thermometer to monitor both hot and cold food temperatures.

Violation: IMPROPER PLUMBING OR LIQUID WASTE DISPOSAL [HSC 114189-114242]

Description/Corrective Action: Noted a plumbing leak at the 2 compartment sink.
-Repair/replace plumbing for the equipment to be fully operational.

Violation: INADEQUATE OR UNAPPROVED WATER SUPPLY [HSC 114192]

Description/Corrective Action: Observed no hot water at snack bar sinks (mop, hand wash, warewash sink).
-Both cold and hot (120F) water must be provided throughout facility's sinks for proper sanitation of hand and equipment.

General Comments:

Conducting a routine inspection at this facility and noted the following:

Facility operates during summer months only, from June-mid August. At the time of inspection, facility was not operating.

This facility sell prepackaged potentially hazardous food such as prepackaged frozen burritos, hot packets, candies, can sodas, bottled water.

Equipment on site: microwaves, household freezer, Beverage air unit, ice machine, hand wash, mop, 2 compartment sink.

*Only cold water available at all sinks.

Hand wash stations available and fully stocked.

Food is purchased from Costco, Smart & Final.

Pest control services is provided by City of Hanford maintenance staff.

*Hot water must be provided prior to operation. Contact the Health Department for a follow-up inspection at 559-584-1411 and to authorize facility to open.

*All facility staff handling food must have a current Food Handlers Card available on site.

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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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Received By:

Lupe Tapia

Agency Representative

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