



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 GREEN VALLEY CAFE	BUSINESS PHONE: (559) 269-5493	RECORD ID#: PR0000596	DATE: May 18, 2022
FACILITY SITE ADDRESS: 740 N 10TH AVE	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: RONALD KOZLOWSKI	CERTIFIED FOOD MANAGER: RONALD H KOZLOWSKI	EXP DATE: 12/14/2022	INSPECTOR: SEM HAR GEBREGZIABIHE

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 HANDWASH FACILITIES [HSC 113953 - 113593.2]

Description/Corrective Action: Observed a wet towel in the hand washing sink. Please do not leave miscellaneous items in the hand washing sink, and only use the sink for hand washing.

Violation: FOODS & EQUIPMENT NOT PROTECTED FROM CONTAMINATION [HSC 113980, 114025-114027]

Description/Corrective Action: Observed mildew accumulation in the ice machine. Please clean this as soon as possible to prevent cross contamination of drinks.

General Comments:

Observations:

Hand washing sink was fully stocked with hot water, soap, and paper towels.

Restrooms were fully stocked with hot water, soap, and paper towels.

All dry storage was organized, clean, and placed six inches above the ground.

Final cooking temperatures of the hash browns was 204.7F.

Hot holding temperature for bacon was 167.3F.

All refrigeration units were functioning properly at 41F and below.

All freezer units were functioning properly at 0F and below.

No signs of pests were found during today's inspection.

Of note, the facilities is currently waiting for their new food vending permit to be mailed in. This new permit will be kept on site once it arrives.

Food manager card was available for review.

Overall this facility is in satisfactory condition.

Thank you for your time.

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



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OWNER NAME: RONALD KOZLOWSKI	CERTIFIED FOOD MANAGER: RONALD H KOZLOWSKI	EXP DATE: 12/14/2022	INSPECTOR: SEM HAR GEBREGZIABIHE

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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:
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SEM HAR GEBREGZIABIHE

Received By: _____

Agency Representative _____

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: THE GREEN VALLEY CAFE	BUSINESS PHONE: (559) 269-5493	RECORD ID#: PR0000596	DATE: September 30, 2021
FACILITY SITE ADDRESS: 740 N 10TH AVE	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: RONALD KOZLOWSKI	CERTIFIED FOOD MANAGER: RONALD H KOZLOWSKI	EXP DATE: 12/14/2022	INSPECTOR: Liliana Stransky - REHS

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Violation: None Noted

General Comments:

ROUTINE INSPECTION -

* Observed cold holding temperatures below 41F. Chopped tomatoes were 41F and deli meat was 39F.

* Hot holding temperatures for the soup and gravy were above 150F.

* The hand washing station for the kitchen and women's restroom were fully stocked with soap, paper towels and hot water.

* Chlorine sanitizer for the final rinse cycle of the dishwasher was observed at 100ppm.

Please conduct deep cleaning in the kitchen to include the hard to reach areas surrounding cooking equipment, dishwasher, floors and walls.

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

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