



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: STOP ZONE, INC.	BUSINESS PHONE: (559) 246-8934	RECORD ID#: PR0000157	DATE: May 17, 2022
FACILITY SITE ADDRESS: 10915 HANFORD/ARMONA RD	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: VERN GREWAL	CERTIFIED FOOD MANAGER: N/A	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: IMPROPER COLD HOLDING TEMPERATURE(S) [HSC 113996]

Description/Corrective Action: The reach in refrigeration unit closest to the coffee station was observed at 48F.
Transfer the potentially hazardous foods (burritos and hot pockets) to a different unit.
Do not use this refrigerator to hold PHF's until it can hold temperature at or below 41F.

General Comments:

Observed refrigeration units with the exception of the one indicated above, were holding temperatures below 41F.

The restroom facility was observed having a stocked hand washing station.

The noted violation needs to be corrected in a timely manner.

RESULTS OF EVALUATION: PASS NEEDS IMPROVEMENT FAIL

Reinspection Required: Yes: No:

Reinspection Date (on or after): N/A

Potential Food Safety All Star:

Liliana Stransky - 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: STOP ZONE, INC.	BUSINESS PHONE: (559) 246-8934	RECORD ID#: PR0000157	DATE: May 26, 2021
FACILITY SITE ADDRESS: 10915 HANFORD/ARMONA RD	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: VERN GREWAL	CERTIFIED FOOD MANAGER: N/A	EXP DATE:	INSPECTOR: Veronica Ochoa -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: FOODS & EQUIPMENT NOT PROTECTED FROM CONTAMINATION [HSC 113980, 114025-114027]

Description/Corrective Action: Observed the facility's ice scoop sitting on top of the facility's ice machine. Please obtain an approved food grade container so that the ice scoop can be placed in there.

General Comments:

The cold holding units storing potentially hazardous foods measured at or below 41F. The facility's restroom was equipped with hot water, soap, and paper towels.

Due to COVID-19 protocols still in effect, it is recommended that employees wear face coverings. It is also recommended to not have any fountain drinks such as cups and lids to be for self service. It is recommended to have employees dispense the cups and lids for the fountain drinks to the customer.

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:

[Handwritten signature]

Received By:

Veronica Ochoa -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: STOP ZONE	BUSINESS PHONE: (559) 246-8934	RECORD ID#: PR0000157	DATE: December 09, 2020
FACILITY SITE ADDRESS: 10915 HANFORD/ARMONA RD	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: 2ND+ FOLLOWUP INSPECTION
OWNER NAME: VERN GREWAL	CERTIFIED FOOD MANAGER: N/A	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: None Noted

General Comments:

Today's re-inspection occurred to verify the violation noted on the October 14, 2020, October 26, 2020, and November 4, 2020 inspections have been corrected. The following was noted during today's re-inspection:

- The bathroom sink now has hot water. Hot water was measured over 120F. It is recommended to lower the hot water temperature so that proper handwashing can occur. Minimum temperature of hot water is at least 100F.
- Liquid hand soap and paper towels were stocked and available.

Thank you for your cooperation in resolving these issues.

A copy of the unsigned report will be emailed to the owner. Please contact the office at 559-584-1411 if there are any questions.

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:

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