



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**

<b>FACILITY NAME:</b> OFF THE VINE	<b>BUSINESS PHONE:</b> (559) 816-4324	<b>RECORD ID#:</b> PR0010909	<b>DATE:</b> June 24, 2022
<b>FACILITY SITE ADDRESS:</b> 701 N IRWIN ST	<b>CITY:</b> HANFORD	<b>ZIP CODE:</b> 93230	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> KAYLA HOUK	<b>CERTIFIED FOOD MANAGER:</b> Kayla Houk	<b>EXP DATE:</b> 4/1/2026	<b>INSPECTOR:</b> 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 FACILITY OR EQUIPMENT [HSC 114161-114182 & 114257]

**Description/Corrective Action:** Observed food debris underneath equipment. Please clean debris from underneath all equipment ( under the freezer units, refrigeration units, 3 compartment, food rack, etc.) to prevent pest attraction.

**Violation:** VERMIN INFESTATION [HSC 114259.1]

**Description/Corrective Action:** Observed several flies within the kitchen area. Please contact your pest control services provider to rectify this issue.

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

**Description/Corrective Action:** Observed Tri- tip meat in the hot holding unit to be at 110.0 F. This must be at 135F and above. The operator stated the meat had been placed in the hot holding unit about thirty minutes prior, and adjusted the temperature higher. When probed again the meat was above 135F.

**General Comments:**

Observations:

Hand washing sinks were supplied with hot water, soap, and paper towels.

Dry storage was well maintained, clean, and placed six inches above the ground.

Restrooms was well maintained, clean, and had hot water soap, and paper towels.

The lobby area was clean and well maintained.

Food manager certification was provided on site, the certification expires on 4/1/2026.

The hood was in good condition.

Overall this facility is in satisfactory condition.

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



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<b>RESULTS OF EVALUATION:</b> <input checked="" type="checkbox"/> PASS <input type="checkbox"/> NEEDS IMPROVEMENT <input type="checkbox"/> FAIL	<b>Reinspection Required:</b> Yes: <input type="checkbox"/> No: <input checked="" type="checkbox"/> <b>Reinspection Date (on or after):</b> N/A <input type="checkbox"/> Potential Food Safety All Star:
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Received By: \_\_\_\_\_

SEM HAR GEBREGZIABIHE

Agency Representative \_\_\_\_\_

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# INSPECTION REPORT

KINGS COUNTY HEALTH DEPARTMENT  
DIVISION OF ENVIRONMENTAL  
HEALTH SERVICES  
<http://www.countyofkings.com/ehs>



330 CAMPUS DRIVE  
HANFORD, CA 93230  
(559) 584-1411  
FAX: (559) 584-6040

BUSINESS NAME: Off The Vine DATE: 12-18-2020  
ADDRESS: 701 N. Irwin St. Hanford, CA 93230  
OWNER/OPERATOR Kayla Houk  
PHONE #: (559) 816-4324 LIC PLATE #: \_\_\_\_\_ PROGRAM: Re-inspection

Today's re-inspection took place to verify if certain items listed on the November 24, 2020 construction inspection were corrected.

During today's inspection, the following was observed:

1. The three compartment sink was re-equipped with hot & cold water.
2. A barrier at the back hand wash station was installed.
3. The noncommercial freezer was removed from the facility.
4. The stand up refrigerator adjacent to the three compartment sink measured at 47°F. Since this unit has not measured at 41°F or below, it is best to either not use this refrigerator or only use it to store non potentially hazardous foods.

The owner/operator needs to obtain a food manager's certification within the next 60 days. Once the certification is obtained, please submit a copy to our Department.

This facility may open for business once a food vending permit is obtained from our department. Prior to opening, please make sure to have a final inspection from the City of Hanford as well as the Fire Department.

Due to COVID-19, this establishment can only offer takeout or Delivery.

No signature for this inspection report was obtained Due to the COVID-19 Pandemic.

Inspector: Veronica Ochoa  
(Veronica Ochoa)

Received by: left with owner

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