FACILITY NAME: AVERAGE JOE'S GRILL  
BUSINESS PHONE: (559) 380-7797  
RECORD ID#: PR0010397  
DATE: February 26, 2020  

FACILITY SITE ADDRESS: 1050 E LACEY BLVD  
CITY: HANFORD  
ZIP CODE: 93230  
INSPECTION TYPE: ROUTINE INSPECTION  

OWNER NAME: RYAN A. WHEAT  
CERTIFIED FOOD MANAGER: JOHN WHEAT  
EXP DATE: 7/17/2023  
INSPECTOR: Yatee Patel - 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.

<table>
<thead>
<tr>
<th>Violation</th>
<th>Description/Corrective Action</th>
</tr>
</thead>
<tbody>
<tr>
<td>FOODS &amp; EQUIPMENT NOT PROTECTED FROM CONTAMINATION</td>
<td>Ice scoop observed inside ice bin by the soda machine. Please keep scoop outside on a clean surface to avoid cross contact with bare hands.</td>
</tr>
<tr>
<td>Improper Food Temperature Monitoring</td>
<td>This department will require temperature logs of all the units and also final cooking temperatures to be monitored and logged daily, at least two times in the business hours.</td>
</tr>
<tr>
<td>Improper Cold Holding Temperature(s)</td>
<td>A reach-in unit measured 65F. All the foods were measured at or above 65F. The reach in cold unit may have been broken. Operators are aware and volunteered to throw out all the potentially hazardous foods. The refrigeration repair personnel was on site to repair the unit.</td>
</tr>
</tbody>
</table>

Dish washer was 100ppm of chlorine concentration.
Monitor the reach in unit and keep logs for review.

Thank you

RESULTS OF EVALUATION: Needs Improvement

Reinspection Required: No
Reinspection Date (on or after): N/A

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

Received By: 

Yatee Patel - REHS
Agency Representative
FOOD SAFETY EVALUATION REPORT

FACILITY NAME: AVERAGE JOE'S GRILL

BUSINESS PHONE: (559) 380-7797

RECORD ID#: PR0010397

DATE: August 27, 2019

FACILITY SITE ADDRESS: 1050 E LACEY BLVD

CITY: HANFORD

ZIP CODE: 93230

INSPECTION TYPE: ROUTINE INSPECTION

OWNER NAME: RYAN A. WHEAT

CERTIFIED FOOD MANAGER: JOHN WHEAT

EXP DATE: 7/17/2023

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 CLEANING OF UTENSILS AND EQUIPMENT [HSC 114095-114099.5 & 114101-114119]

Description/Corrective Action: The dishwasher was dispensing chlorine sanitizer below 50ppm. Replace the sanitizer and make sure it’s able to rinse dishes with 50-100 ppm chlorine concentration.

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

Description/Corrective Action: Please keep the ice scoop outside the ice bin and clean it frequently to prevent build-up.

General Comments:

Routine inspection:

* Observed cold holding temperatures at or below 41F. The chili inside the reach in unit was 38F and the tomatoes inside the prep unit were 35F. Refrigerators were organized and clean.

* The hand washing station had soap, paper towels and hot water available.

Overall the cooking equipment was noted clean and free from grease accumulation.

Please correct the noted deficiencies in a timely manner. Thank you!

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:

Liliana Stransky - REHS

Agency Representative

NOTE: This report must be made available to the public on request
FOOD SAFETY EVALUATION REPORT

FACILITY NAME: AVERAGE JOE’S GRILL
BUSINESS PHONE: (559) 380-7797
RECORD ID#: PR0010397
DATE: July 27, 2018

FACILITY SITE ADDRESS: 1050 E LACEY BLVD
CITY: HANFORD
ZIP CODE: 93230
INSPECTION TYPE: ROUTINE INSPECTION

OWNER NAME: RYAN A. WHEAT
CERTIFIED FOOD MANAGER: JOHN WHEAT
EXP DATE: 7/17/2013
INSPECTOR: Yatee Patel - 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:

New owners taking over this weekend.

Facility is not changing menu nor adding new equipment.

Hot and cold holding units were satisfactory.

Ice machine is in good condition.

3 compartment sink set up okay - bleach available and stripes on site to use.

Over all facility is in good operation to take over.

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:

John Wheat

Received By: Yatee Patel - REHS
Agency Representative

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