



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: 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.

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

Description/Corrective Action: 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.

Violation: IMPROPER FOOD TEMPERATURE MONITORING [HSC 113998 & 114000]

Description/Corrective Action: 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.

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

Description/Corrective Action: 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.

General Comments:

Dish washer was 100ppm of chlorine concentration.

Monitor the reach in unit and keep logs for review.

Thank you

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): <u> N/A </u>
	<input type="checkbox"/> 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



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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: 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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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: <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): <u> N/A </u> <input type="checkbox"/> Potential Food Safety All Star:

John Wheat

Received By:

Yatee Patel - REHS
 Agency Representative

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