



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: PRUD'HOMME FAMILY CATERING	BUSINESS PHONE: (559) 589-1737Ext. home phone	RECORD ID#: PR0008632	DATE: March 19, 2021
FACILITY SITE ADDRESS: 1079 W NORTHSTAR DR	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: MEETING/CONSULTATION/PHONE
OWNER NAME: JOSEPH PRUD'HOMME	CERTIFIED FOOD MANAGER: JOSEPH V. PRUD'HOMME	EXP DATE: 3/21/2022	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:

The operator (Joseph P) stated that the he is no longer in business.

Please contact our department if you would like to re-open in the future.

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:

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



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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: PRUD'HOMME FAMILY CATERING	BUSINESS PHONE: (559) 589-1737 Ext. home phone	RECORD ID#: PR0008632	DATE: December 06, 2019
FACILITY SITE ADDRESS: 1079 W NORTHSTAR DR	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: JOSEPH PRUD'HOMME	CERTIFIED FOOD MANAGER: JOSEPH V. PRUD'HOMME	EXP DATE: 3/21/2022	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: None Noted

General Comments:

Routine inspection -

Prud'homme Family Catering, operated by Joseph Prudhomme, uses the St. Brigid Mc Hugh Hall for his catering service.

The facility was observed clean and well maintained.

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

Refrigeration units were observed below 41F.

Sanitizer buckets and sanitizer tablets are available for proper sanitizing of equipment.

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: PRUD'HOMME FAMILY CATERING	BUSINESS PHONE: (559) 589-1737Ext. home phone	RECORD ID#: PR0008632	DATE: November 30, 2018
FACILITY SITE ADDRESS: 1079 W NORTHSTAR DR	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: JOSEPH PRUD'HOMME	CERTIFIED FOOD MANAGER: JOSEPH V. PRUD'HOMME	EXP DATE: 3/21/2022	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:

- Operator utilizes St. Brigid Catholic Church MC Hugh Hall's kitchen to prepare and serve food.
- Operator will also be transporting and serving food from St. Brigid Church Youth Center for tomorrow's event as well.
- The menu includes: chicken, scallop potatoes, strawberry salad, and cookies.
- Hand wash station has hot and cold water, soap, and paper towels.
- Ambient temperature of cold reach-in units were noted at or below 41F.
- Observed facility clean and maintained.

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:

Received By:

Susan Lee-Yang - REHS

Agency Representative

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