



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: VIC'S PLACE BAR & GRILL	BUSINESS PHONE: (559) 582-3200	RECORD ID#: PR0005997	DATE: February 23, 2018
FACILITY SITE ADDRESS: 8348 E LACEY BLVD	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: SHARON L OLIVER	CERTIFIED FOOD MANAGER: SHARON OLIVER	EXP DATE: 7/23/2016	INSPECTOR: Luis Flores - 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 MAINTENANCE OF FACILITY OR EQUIPMENT [HSC 114161-114182 & 114257]

Description/Corrective Action: A section of kitchen area ceiling was observed with peeling wallboard plaster. Have the peeling plaster removed and redone as soon as possible.

General Comments:

The facility was observed in overall satisfactory operational condition.

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: _____

Luis Flores - 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: VIC'S PLACE BAR & GRILL	BUSINESS PHONE: (559) 582-3200	RECORD ID#: PR0005997	DATE: January 27, 2017
FACILITY SITE ADDRESS: 8348 E LACEY BLVD	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: SHARON L OLIVER	CERTIFIED FOOD MANAGER: SHARON OLIVER	EXP DATE: 7/23/2016	INSPECTOR: Luis Flores - 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:

Refrigeration temperatures were monitored at below 41 F.
All water supply throughout the facility was fully functional.
The facility was determined to be in satisfactory operational condition.

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:

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: VIC'S PLACE BAR & GRILL	BUSINESS PHONE: (559) 582-3200	RECORD ID#: PR0005997	DATE: September 30, 2015
FACILITY SITE ADDRESS: 8348 E LACEY BLVD	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: SHARON L OLIVER	CERTIFIED FOOD HANDLER: SHARON OLIVER	EXP DATE: 7/23/2016	INSPECTOR: Luis Flores - 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 MAINTENANCE OF HANDWASH FACILITIES [HSC 113953 - 113593.2]

Description/Corrective Action: The single handwash sinks in both the men's and women's restrooms did not readily drain. Have the sink drain plumbing cleared with an unclogging agent.

General Comments:

Other than the noted bathroom sink violations, the facility was otherwise in satisfactory operational condition.
 The kitchen refrigerator temperature was at 41 F.

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:

SLO

Luis Flores - REHS

Received By:

Agency Representative

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