



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: ARJ CHEVRON	BUSINESS PHONE: (559) 582-1006	RECORD ID#: PR0005360	DATE: September 19, 2016
FACILITY SITE ADDRESS: 924 SKYLINE BLVD	CITY: AVENAL	ZIP CODE: 93204	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: JAGDISH P PATEL	CERTIFIED FOOD MANAGER: MANISH PATEL	EXP DATE: 9/28/2017	INSPECTOR: Vikram Manke

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: Mildew was observed in the nozzles of the soda machine. Please clean more frequently to avoid accumulation of mildew.

General Comments:

Refrigerator was measured below 41° F.
Hot food items were measured above 135 F.
Food items were being stored atleast six inches above the floor.

Please fix the above noted violation.

RESULTS OF EVALUATION: PASS NEEDS IMPROVEMENT FAIL

Reinspection Required: Yes: No:

Reinspection Date (on or after): N/A

Potential Food Safety All Star:

Vikram Manke

Received By:

Agency Representative

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



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: ARJ CHEVRON	BUSINESS PHONE: (559) 582-1006	RECORD ID#: PR0005360	DATE: March 31, 2016
FACILITY SITE ADDRESS: 924 SKYLINE BLVD	CITY: AVENAL	ZIP CODE: 93204	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: JAGDISH P PATEL	CERTIFIED FOOD HANDLER: MANISH PATEL	EXP DATE: 9/28/2017	INSPECTOR: Vikram Singh

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: Nozzles of the soda machine had mildew. The operator stated that they are cleaned only once per month. Please clean more frequently to avoid buildup.

General Comments:

Hand wash station had soap, paper towels, and warm water supply. Restrooms were observed in good condition. Items in hot holding case were measured above 135 F. Walk-in refrigerator was measured below 41 F. The walls in the walk-in refrigerator had accumulated dust. Please clean thoroughly. Please fix the above noted violations.

RESULTS OF EVALUATION: PASS NEEDS IMPROVEMENT FAIL

Reinspection Required: Yes: No:

Reinspection Date (on or after): N/A

Potential Food Safety All Star:

Vikram Singh

Received By:

Agency Representative

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



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: ARJ CHEVRON	BUSINESS PHONE: (559) 707-4181	RECORD ID#: PR0005360	DATE: October 20, 2015
FACILITY SITE ADDRESS: 924 SKYLINE BLVD	CITY: AVENAL	ZIP CODE: 93204	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: JAGDISH P PATEL	CERTIFIED FOOD HANDLER: MANISH PATEL	EXP DATE: 9/28/2017	INSPECTOR: Vikram Singh

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: SPOILED OR ADULTERATED FOOD PRODUCTS DISPLAYED [HSC 113980 & 114055]

Description/Corrective Action: Two bags of rice were found to be expired. During inspection, the operator discarded the expired food products.

General Comments:

The cold holding units were measured at satisfactory temperatures per the state law. Hot foods were measured at satisfactory temperatures per the state law. Food products were stored at least six inches above the floor.

RESULTS OF EVALUATION: PASS NEEDS IMPROVEMENT FAIL

Reinspection Required: Yes: No:

Reinspection Date (on or after): N/A

Potential Food Safety All Star:

Vikram Singh

Received By:

Agency Representative

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