



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: EAGLE FEATHER TRADING POST #2	BUSINESS PHONE: (559) 350-4209	RECORD ID#: PR0006105	DATE: January 25, 2017
FACILITY SITE ADDRESS: 40103 HIGHWAY 33	CITY: AVENAL	ZIP CODE: 93204	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: TULE RIVER TRIBAL COUNCIL	CERTIFIED FOOD MANAGER: Carlos Solorio	EXP DATE: 4/19/2017	INSPECTOR: Troy Hommerding-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 EXCLUSION OF VERMIN OR ANIMALS [HSC 114259-114259.3]

Description/Corrective Action: Evidence of rodents entering the building was observed. Rodent dropping were observed in the cabinet under the self-serv soda machine. Please place sticky traps or call your pest control service.

Violation: RESTROOM FACILITIES NOT MAINTAINED [HSC 114250 & 114276]

Description/Corrective Action: Both mens and womens restrooms lacked adequate hot water supply to the hand wash sinks. Please repair within 30 days.

General Comments:

All refrigeration temperatures were measured at or below 41°F. Kitchen staff does have two bi-metalic stem thermometers, both were checked today for accuracy in a cold water solution. Both were observed as accurate thermometers.

Sanitizer solution was checked today for the sanitizer buckets and final wash, both were measured, test strips indicated they were both at the proper levels.

Kitchen staff members did have the required California Food Handlers cards,

Steam table hot holding unit, food measured at or above 135°F

Hand wash sinks were observed stocked in the kitchen and restrooms.

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:

Troy Hommerding-REHS

Agency Representative

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



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Table with 4 columns: FACILITY NAME, BUSINESS PHONE, RECORD ID#, DATE, FACILITY SITE ADDRESS, CITY, ZIP CODE, INSPECTION TYPE, OWNER NAME, CERTIFIED FOOD MANAGER, EXP DATE, INSPECTOR.

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Violation: IMPROPER MAINTENANCE OF HANDWASH FACILITIES [HSC 113953 - 113593.2]

Description/Corrective Action: No handwash drying towels were present in either dispenser located in the men's restroom. The discharge handle of one unit appeared broken. Replace and refill dispensers as needed.

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

Description/Corrective Action: The automatic dishwash quat ammonia sanitizer distribution system was not functional at the time of inspection. A check of the sanitizer sink solution revealed no measurable concentration level was present. A bubble in the supply line was observed and a lack of pressure supply may exist.

Always maintain additional supply of the sanitizer for use as a back up to system failure as observed today. In addition, ensure the sanitizer level is checked daily as test strips are maintained by the operation for this purpose.

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

Description/Corrective Action: The floor sink beside the ice machine was observed with a large amount of slime buildup. Clean out this drain sink area.

Violation: IMPROPER EXCLUSION OF VERMIN OR ANIMALS [HSC 114259-114259.3]

Description/Corrective Action: Multiple self-service cabinets were observed with a few mice droppings. Cleanout the cabinet areas, disinfect the exposed areas, and set traps as needed. Eliminate any potential entry and/or harborage areas.

General Comments:

All hot food and cold food temperatures monitored met State Food Code requirements. The general store and food service area were observed to be in sanitary operational condition. Daily food temperature monitoring in the food prep area are maintained. An approved digital probe thermometer is utilized for temperature monitoring.

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