



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/health/ehs

FOOD SAFETY EVALUATION REPORT

<b>FACILITY NAME:</b> NEW ERA FOODS	<b>BUSINESS PHONE:</b> (925) 837-2162	<b>RECORD ID#:</b> PR0000360	<b>DATE:</b> March 27, 2014
<b>FACILITY SITE ADDRESS:</b> 1 KINGS WY	<b>CITY:</b> AVENAL	<b>ZIP CODE:</b> 93202	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> JAMES F DAVIS	<b>CERTIFIED FOOD HANDLER:</b> Olivia Verdin	<b>EXP DATE:</b> 4/16/2015	<b>INSPECTOR:</b> 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:** INADEQUATE OR UNAPPROVED WATER SUPPLY [HSC 114192]

**Description/Corrective Action:** Hot water supply to the three compartment wash sink was measured at 98-99°F. Hot water is defined as (Sec 114192(a)) hot water shall be supplied at a minimum temperature of at least 120°F. Please provide adequate hot water supply to the three compartment wash sink.

**Violation:** FACILITY DOES NOT HAVE A VALID PERMIT [HSC 114381 (a)]

**Description/Corrective Action:** Our office does not have a current food vending application from this facility. This was noted on the previous inspection. The current operator is Take Ten Food Services Inc., not New Era Foods. At this time you are required to fill out a Kings County Food Permit Application and pay the appropriate associated fees by April 4, 2014. Failure to correct this issue may lead to closure of the facility.

**Violation:** IMPROPER MAINTENANCE OF FACILITY OR EQUIPMENT [HSC 114161-114182 & 114257]

**Description/Corrective Action:** Pull out refrigeration drawers/reach-in refrigeration combination unit on the cooks line is not currently functional. Condiments are currently being kept on ice as well as raw chicken and raw hamburger patties. Temperature measured today was at 40°F. Please repair the refrigeration unit.

**General Comments:**

Employees did have the proper California Food Handlers cards.

Walk in refrigeration unit was measured below 41°F today. All food items were observed properly stored inside the walk in refrigeration unit.

Dry storage area was observed well organized.

Note: The Walk in freezer unit was noted with some ice build up in the inside of the door. The door does not close properly if not latched at the top.

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



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<b>FACILITY SITE ADDRESS:</b> 1 KINGS WY	<b>CITY:</b> AVENAL	<b>ZIP CODE:</b> 93202	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> JAMES F DAVIS	<b>CERTIFIED FOOD HANDLER:</b> Olivia Verdin	<b>EXP DATE:</b> 4/16/2015	<b>INSPECTOR:</b> 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.

<b>RESULTS OF EVALUATION:</b> <input type="checkbox"/> PASS <input checked="" type="checkbox"/> NEEDS IMPROVEMENT <input type="checkbox"/> FAIL	<b>Reinspection Required:</b> Yes: <input type="checkbox"/> No: <input checked="" type="checkbox"/>
	<b>Reinspection Date (on or after):</b> _____ N/A <input type="checkbox"/> Potential Food Safety All Star:

*Yasmi Torres*  
 \_\_\_\_\_  
 Received By:

*Troy Hommerding-REHS*  
 \_\_\_\_\_  
 Agency Representative

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<b>FACILITY NAME:</b> NEW ERA FOODS	<b>BUSINESS PHONE:</b> (925) 837-2162	<b>RECORD ID#:</b> PR0000360	<b>DATE:</b> March 04, 2013
<b>FACILITY SITE ADDRESS:</b> 1 KINGS WY	<b>CITY:</b> AVENAL	<b>ZIP CODE:</b> 93202	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> JAMES F DAVIS	<b>CERTIFIED FOOD HANDLER:</b> Olivia Verdin	<b>EXP DATE:</b> 4/16/2015	<b>INSPECTOR:</b> 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:** FACILITY DOES NOT HAVE A VALID PERMIT [HSC 114381 (a)]

**Description/Corrective Action:** Currently our records indicate this facility is being operated by New Era Foods. This is not correct as this facility is now being operated by Take Ten. Please fill out a new Food Vending Permit Application with our office with in 30 days.

**General Comments:**

All cold holding facilities were measured at or below 41°F. All hot holding units measured at or above 135°F. A hamburger patty was checked today for final cooking temperature, hamburger patty measured above 160°F. This facility is using the three compartment for dishwashing, sanitizer is QA. Handwash sinks were stocked today. This facility is using a digital thermometer, today the thermometer was checked for accuracy. The thermometer was found to be accurate. Employee restroom was well stocked today. This facility is logging cold holding temperatures daily. Kitchen area is well organized.

Our records indicate that this facility is operating by the name New Era Foods; however, at this time this is not correct. This facility is currently operating as Take Ten. At this time please fill out a new Food Vending Permit Application with our department and submit it with in 30 days.

<b>RESULTS OF EVALUATION:</b> <input checked="" type="checkbox"/> PASS <input type="checkbox"/> NEEDS IMPROVEMENT <input type="checkbox"/> FAIL	<b>Reinspection Required:</b> Yes: <input type="checkbox"/> No: <input checked="" type="checkbox"/>
	<b>Reinspection Date (on or after):</b> _____ N/A <input checked="" type="checkbox"/> Potential Food Safety All Star:

*Mana Cabera Harris*

Received By:

*Troy Hommerding-REHS*

Agency Representative

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FOOD SAFETY EVALUATION REPORT

<b>FACILITY NAME:</b> NEW ERA FOODS	<b>BUSINESS PHONE:</b> (925) 837-2162	<b>RECORD ID#:</b> PR0000360	<b>DATE:</b> July 05, 2012
<b>FACILITY SITE ADDRESS:</b> 1 KINGS WY	<b>CITY:</b> AVENAL	<b>ZIP CODE:</b> 93202	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> JAMES F DAVIS	<b>CERTIFIED FOOD HANDLER:</b> Olivia Verdin	<b>EXP DATE:</b> 4/16/2015	<b>INSPECTOR:</b> Lee Johnson - 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 HOT HOLDING TEMPERATURE(S) [HSC 113996]

**Description/Corrective Action:** The middle column of bins in the steam table is not heating adequately. Please reheat these food items on the grill and discontinue use of this column until repaired to hold 135 F or more at all times.

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

**Description/Corrective Action:** Pre-made sandwiches and salads measured 52 F. Please discontinue holding these in pans and place them directly in ice or in refrigeration.

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

**Description/Corrective Action:** Some food debris was noted on the meat slicer. Please clean and sanitize thoroughly after each use.

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

**Description/Corrective Action:** Please insure that fly sticky traps are not used in or over food preparation areas. Recommend installation of UV trap(s) in the kitchen, similar to those already in the dining room.

**General Comments:**

Except as noted, all other hot and cold holding temperatures were satisfactory (<41 or >135 F). Hand wash stations were fully stocked.

Date marking is ongoing, and temperatures are logged twice daily. The facility was generally noted to be clean and well maintained.

Thank you.

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