



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

<b>FACILITY NAME:</b> AMORE CAFFE	<b>BUSINESS PHONE:</b> (661) 236-3044	<b>RECORD ID#:</b> PR0009632	<b>DATE:</b> October 13, 2016
<b>FACILITY SITE ADDRESS:</b> 942 WHITLEY AVE	<b>CITY:</b> CORCORAN	<b>ZIP CODE:</b> 93212	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> MATTHEW VEGA	<b>CERTIFIED FOOD MANAGER:</b> Matthew Vega	<b>EXP DATE:</b> 11/17/2019	<b>INSPECTOR:</b> Abel Simon - 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 COLD HOLDING TEMPERATURE(S) [HSC 113996]

Description/Corrective Action: The cold holding unit below the coffee maker was noted to be at 45°F. Please make sure to lower this unit and keep at or below 41°F at all times. A thermometer was available in this unit during the inspection.

General Comments:

Hand wash station was observed to be fully stocked.

Apart from the above noted unit, all other cold holding units were observed to be at or below 41°F.

All dry storage items were noted to be above the floor six inches.

Please make sure to correct the above noted violation.

Thank you.

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>        </u> N/A <input type="checkbox"/> Potential Food Safety All Star:

*Matthew Vega*

Received By:

*Abel Simon - REHS*

Agency Representative

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



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FOOD SAFETY EVALUATION REPORT

<b>FACILITY NAME:</b> AMORE CAFFE	<b>BUSINESS PHONE:</b> (661) 236-3044	<b>RECORD ID#:</b> PR0009632	<b>DATE:</b> February 24, 2016
<b>FACILITY SITE ADDRESS:</b> 942 WHITLEY AVE	<b>CITY:</b> CORCORAN	<b>ZIP CODE:</b> 93212	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> MATTHEW VEGA	<b>CERTIFIED FOOD HANDLER:</b> Matthew Vega	<b>EXP DATE:</b> 11/17/2019	<b>INSPECTOR:</b> Abel Simon - 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 COLD HOLDING TEMPERATURE(S) [HSC 113996]

**Description/Corrective Action:** Cold holding unit in front of the pastries was noted to be at 45°F. Unit was adjusted during the inspection, please note that all cold holding units must be at or below 41°F.

**General Comments:**

Hand wash sink was fully stocked with hot water, soap, and paper towels.

Except for the above noted unit, all other cold holding units were noted to be below 41°F.

All dry storage area was noted to be above the floor 6 inches.

Restrooms were fully stocked.

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:

*Matthew Vega*

Received By:

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Agency Representative

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FOOD SAFETY EVALUATION REPORT

<b>FACILITY NAME:</b> AMORE CAFE	<b>BUSINESS PHONE:</b> (559) 762-7244	<b>RECORD ID#:</b> PR0005272	<b>DATE:</b> October 06, 2014
<b>FACILITY SITE ADDRESS:</b> 942 WHITLEY	<b>CITY:</b> CORCORAN	<b>ZIP CODE:</b> 93212	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> LORENA BANUELOS	<b>CERTIFIED FOOD HANDLER:</b> Not Specified	<b>EXP DATE:</b>	<b>INSPECTOR:</b> 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 COLD HOLDING TEMPERATURE(S) [HSC 113996]

**Description/Corrective Action:** All three refrigeration units (front display and both deli side reach-in units) were monitored at between 43 and 45 F. Adjust thermostats on all referenced units slightly in order to lower refrigeration temperatures.

**Violation:** NO CURRENT CERTIFIED FOOD SAFETY PERSON ON STAFF [HSC 113947-113947.6]

**Description/Corrective Action:** The onsite manager does not have food handler certification. Register for an approved course ASAP and provide proof of certification to this Department within 60 days of today's date.

**Violation:** NO CURRENT FOOD HANDLER CARD CERTIFICATES FOR EMPLOYEES

**Description/Corrective Action:** The facility currently has two employees excluding the facility manager. Neither employed has food handler certification according to the operator. Have employees register for the required training ASAP and maintain their certifications on file at the facility. This must be complied with within 30 days.

**General Comments:**

The facility sanitation level was determined to be excellent.

<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:
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*Matthew Vega*

Received By:

*Luis Flores - REHS*

Agency Representative

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