



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

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|--|--|---------------------------------|---|
| FACILITY NAME: J.G. BOSWELL COMPANY | BUSINESS PHONE: (559) 992-5011 | RECORD ID#: PR0008937 | DATE: January 14, 2016 |
| FACILITY SITE ADDRESS: 27922 DAIRY AVE | CITY: CORCORAN | ZIP CODE: 93212 | INSPECTION TYPE: ROUTINE INSPECTION |
| OWNER NAME: BOSWELL COMPANY | CERTIFIED FOOD HANDLER: Maria Orozco | EXP DATE: 3/31/2017 | 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: The sanitizer in the three compartment sink was measured at 100 PPM. Per state law, the concentration of an ammonium based sanitizer must be 200 PPM. Please maintain the sanitizer at proper concentration.

General Comments:

The hand wash station had soap, paper towels, and warm water supply. Cold holding unit was measured at 33 F. Hot food items on the serving table were measured above 135 F. The facility was observed in very clean condition. Food safety certification is current.

Please correct the above noted violation.

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| 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:

Vikram Singh

Agency Representative

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



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|--|---|---------------------------------|---|
| FACILITY NAME: J.G. BOSWELL COMPANY | BUSINESS PHONE: (559) 992-5011 | RECORD ID#: PR0008937 | DATE: June 04, 2015 |
| FACILITY SITE ADDRESS: 27922 DAIRY AVE | CITY: CORCORAN | ZIP CODE: 93212 | INSPECTION TYPE: ROUTINE INSPECTION |
| OWNER NAME: BOSWELL COMPANY | CERTIFIED FOOD HANDLER: Not Specified | EXP DATE: | 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 COLD HOLDING TEMPERATURE(S) [HSC 113996]

Description/Corrective Action: The salad bar items were measured between 47 F and 53 F. The state law requires the cold foods to be stored at or below 41 F. Please address this issue to lower the temperature to accepted levels.

General Comments:

The hand was sink had warm water, soap, and paper towels. Cold holding units were measured at satisfactory temperatures per the state law. Hot foods were measured at satisfactory temperatures per the state law. The sanitizer in the three compartment sink was measured at accepted levels. This facility personnel are current on their certifications. Please correct the above noted violations.

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| 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: |

Antonia L. Alvarez

Vikram Singh

Received By:

Agency Representative

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



FOOD SAFETY EVALUATION REPORT

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|--|---|---------------------------------|---|
| FACILITY NAME: BOSWELL COMPANY | BUSINESS PHONE: (559) 992-5011 | RECORD ID#: PR0008937 | DATE: November 22, 2013 |
| FACILITY SITE ADDRESS: 27922 DAIRY AVE | CITY: CORCORAN | ZIP CODE: 93212 | INSPECTION TYPE: ROUTINE INSPECTION |
| OWNER NAME: BOSWELL COMPANY | CERTIFIED FOOD HANDLER: Not Specified | EXP DATE: | 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: NO CURRENT CERTIFIED FOOD SAFETY PERSON ON STAFF [HSC 113947-113947.6]

Description/Corrective Action: The certification for Antonio Arevalo was observed to be a food handler certificate as opposed to the required certified food manager certificate. Immediately register for the appropriate food safety manager course within the next 30 days and provide a copy via fax or e-mail to our Department within no later than 60 days of today's date.

General Comments:

Observations made today during a routine inspection revealed the food facility is very well maintained and in excellent operational condition.

Refrigerated foods were all monitored at temperatures well below 41 F.
 Soup of the day was measured at 138 F.
 Cooked white rice was at 153 F.
 Salmon was the main menu item today and was awaiting baking prior to serving.

Hot and cold water supply to all points of use were fully functional. Soap and paper towels were present at handwash sinks.

The sanitizer level in the 3-compartment wash sink met the required concentration level of 200 ppm for ammonium chloride.
 The high temp dishwasher machine also appeared to register the required hot water final sanitizing temperature of 180 F.

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| 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: |

Antonio Arevalo

Luis Flores - REHS

Received By:

Agency Representative

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