



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: TAKE 10 CAFETERIA - CSP	BUSINESS PHONE: (559) 992-4118	RECORD ID#: PR0000494	DATE: December 21, 2016
FACILITY SITE ADDRESS: 4001 KING AVE	CITY: CORCORAN	ZIP CODE: 93204	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: C. MICHAEL BLASCO	CERTIFIED FOOD MANAGER: Eva Vargas	EXP DATE: 1/7/2019	INSPECTOR: 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 MAINTENANCE OF FACILITY OR EQUIPMENT [HSC 114161-114182 & 114257]

Description/Corrective Action: Observed there to be a hole in the wall located to the left of the walk-in refrigerator. Staff indicated that the door from the refrigerator caused the hole in the wall. Please make sure to repair this issue.

Violation: OTHER PERMIT VIOLATION

Description/Corrective Action: There was no hot water observed in any of the sinks. Food operator stated that the water heater has been broken for months. This must be repaired before this facility is allowed to be open.

General Comments:

Today's routine inspection found that this facility had no hot water. Kitchen manager stated that there has not been hot water in months. Kitchen manager was made aware that for a facility to be open, there must be hot water available from the sinks to properly wash, rinse, and sanitize dishes. Kitchen manager stated they would voluntarily close until the issue has been repaired. During the inspection, signs were placed on entrances indicating the facility was closed. This facility is not allowed to re-open until repairs have been made and there is adequate hot water available from all sinks.

The cold holding temperatures were observed to be at or below 41°F for both the walk-in refrigerator and the cold holding units.

All items in the dry storage area were observed to be above the floor six inches.

Hand wash sinks were observed to be fully stocked with soap and paper towels.

Please make sure to repair the issue with the lack of hot water before re-opening. Please send a copy of an invoice as soon as this issue is repaired. Thank you.

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



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RESULTS OF EVALUATION: PASS NEEDS IMPROVEMENT FAIL

Reinspection Required: Yes: No:

Reinspection Date (on or after): N/A

Potential Food Safety All Star:

Maria Lagunilla

Received By:

Abel Simon - REHS

Agency Representative

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: TAKE 10 CAFETERIA - CSP	BUSINESS PHONE: (559) 992-4118	RECORD ID#: PR0000494	DATE: March 18, 2016
FACILITY SITE ADDRESS: 4001 KING AVE	CITY: CORCORAN	ZIP CODE: 93204	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: C. MICHAEL BLASCO	CERTIFIED FOOD HANDLER: Eva Vargas	EXP DATE: 1/7/2019	INSPECTOR: Vikram Singh

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

Description/Corrective Action: The knob on the inside of the walk-in refrigerator was missing. This is not safe as an employee might get trapped in the unit. Please immediately repair this unit.

The door of the hot holding unit does not close properly and stays open. Please repair this door to maintain inside temperature of 135 F or higher.

Water was observed under and around the ice machine. A water leak was observed near the ice machine. Please repair to avoid slip hazard.

Violation: IMPROPER FOOD HANDLING PRACTICES [HSC 113961 - 113973]

Description/Corrective Action: The operator was observed raw hamburger patties next to the buns on the grill. These items must be cooked at separate times or maintain a safe distance between patties and buns if you would like to cook them together on the same grill.

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

Description/Corrective Action: The refrigerator unit next to the grill was measured between 45 F and 52 F. On notification, the operator moved the contents of the refrigerator to the walk-in unit. The state law requires temperature of this unit to be maintained at or below 41 F. Please repair or replace this unit.

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

Description/Corrective Action: Nozzles of the soda machine had mildew. Please clean the nozzles frequently to avoid accumulation of mildew.

General Comments:

- Hand wash station had soap and paper towels.
- Hot holding unit was measured above 135 F.
- Temperature records were checked during inspection.
- Food manager and food handler certification were verified.
- Restrooms were observed in good condition.

Please correct the above noted violation.

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Potential Food Safety All Star:

M... S 27

Received By: _____

Vikram Singh

Agency Representative _____

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