



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> CENTRAL VALLEY CAFE	<b>BUSINESS PHONE:</b> (559) 797-6783	<b>RECORD ID#:</b> PR0009893	<b>DATE:</b> November 16, 2016
<b>FACILITY SITE ADDRESS:</b> 236 HEINLEN ST	<b>CITY:</b> LEMOORE	<b>ZIP CODE:</b> 93245	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> PAUL & MARI JONES	<b>CERTIFIED FOOD MANAGER:</b> Not Specified	<b>EXP DATE:</b>	<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:** NO CURRENT CERTIFIED FOOD SAFETY PERSON ON STAFF [HSC 113947-113947.6]

**Description/Corrective Action:** There was not current food manager's certification observed on site. The main cook stated they are scheduled to take the exam on December 7, 2016. Once the card has been obtained, please send a copy to our office.

**General Comments:**

During today's routine inspection, the following was observed:

This facility is undergoing a change of ownership. The food operators in the facility stated they have been working here for two months now. The change of ownership for this facility must be conducted by this Friday November 18, 2016 by 5:00 PM. If the transfer of ownership is not conducted by this date, the current food operators will not be permitted to continue operating under the current food vending permit. Please be sure to notify the City of Lemoore of this change as well. If you have any questions, feel free to call our office at (559) 584 - 1411. Thank you.

The hand wash station was observed to be properly stocked with hot water, soap, and paper towels.

All cold holding units were noted to be at or below 41°F.

All dry food items were observed to be above the floor six inches.

The restroom was observed to be fully stocked.

Please make sure to transfer ownership of this facility to the new owner by Friday November 18, 2016. A re-inspection of this facility will be conducted on or after Monday November 21, 2016 to verify that this change has been conducted. Any subsequent inspections conducted after will be subject to a \$225 charge.

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



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The items (if any) listed below identify the violation(s) that must be corrected. Thank you for your cooperation.  
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RESULTS OF EVALUATION:  PASS  NEEDS IMPROVEMENT  FAIL

Reinspection Required: Yes:  No:

Reinspection Date (on or after): 11/21/2016

Potential Food Safety All Star:

*Maria Villaseor R*

Received By:

*Abel Simon - REHS*

Agency Representative

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FOOD SAFETY EVALUATION REPORT

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.

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: There was no current food manager's certification on site. Owner stated that they are enrolled to take the course this month. Once the certification is obtained, please bring in a copy into our office.

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

Description/Corrective Action: Observed an employees personal phone on the cutting board used to prep sandwiches. Employee was made aware to discontinue this practice to avoid possible cross contamination.

General Comments:

Hand wash station was observed to be fully stocked with hot water, soap, and paper towels.

Cold holding units were all noted to be below 41°F.

Dry storage area was observed to have all items above the floor six inches.

During the time of the inspection, it was observed that the back of the facility is under construction. This area will be used for dry storage. Please make sure all construction has been approved by the city and this department. Facility owner stated that this area was included in the last construction inspection on March 7, 2016. Please refer to the plan check guideline for food facilities or contact our office at (559) 584-1411 should there be any questions on the types of finishing and guidelines required for food facilities.

Thank you.

RESULTS OF EVALUATION: [X] PASS [ ] NEEDS IMPROVEMENT [ ] FAIL. Reinspection Required: Yes: [ ] No: [X]. Reinspection Date (on or after): N/A. [ ] Potential Food Safety All Star:

Handwritten signature in blue ink.

Received By:

Abel Simon - REHS

Agency Representative

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

# INSPECTION REPORT

KINGS COUNTY HEALTH DEPARTMENT  
DIVISION OF ENVIRONMENTAL  
HEALTH SERVICES  
<http://www.countyofkings.com/health/ehs>



330 CAMPUS DRIVE  
HANFORD, CA 93230  
(559) 584-1411  
FAX: (559) 584-6040

BUSINESS NAME: Central Valley Cafe DATE: 3-7-16  
ADDRESS: 234 Heintzen Avenue, CA 93245  
OWNER/OPERATOR: Paul Jones  
PHONE #: \_\_\_\_\_ LIC PLATE #: \_\_\_\_\_ PROGRAM: Food-Construction Inspection

\* Operator will be taking over an existing food facility. This operation's menu will consist of burritos, soup; salad, beans, rice, nachos, fried shrimp / fish & chips, and shrimp cocktail.

The facility currently has a gas oven, flat grill, two burners, and two deep fat fryers. The facility also has one reach-in cold holding unit and one freezer as well as a preparation cold holding unit. Please make sure to only prepared food items that can be properly stored within these units. The facility has a small table top commercial hot holding unit and will be acquiring a commercial soup hot holding unit.

All cold holding units measured at or below 41°F.

Facility was equipped with hot water; however, the hand wash sink in the restroom ~~was~~ hot water only measured at 86°F. As a result, the owner indicated he would re-plumb the unit so that it no longer is plumbed to an instant hot. Please make sure the hand wash station measures at 100°F prior to opening for business.

The owner will be taking the food manager's course on March 19, 2016. When the certificate becomes available, our Department must receive a copy.

The back storage area needs to be finished in order to store dry goods. Therefore, please keep the storage of cups and other dry goods to a minimum.

The facility may open for business once the hot water issue with the restroom is resolved, fees have been paid, and permission granted from the City of Hanford. Please make sure all employees obtain food handler cards within 30 days.

Inspector: Veronica Ochoa  
(Veronica Ochoa)

Received by: [Signature]

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