



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: CHEVRON FOOD MART #1545	BUSINESS PHONE: (800) 345-1109	RECORD ID#: PR0009100	DATE: August 04, 2016
FACILITY SITE ADDRESS: 27513 WARD AVE	CITY: KETTLEMAN CITY	ZIP CODE: 93239	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: CHEVRON STATIONS INC	CERTIFIED FOOD MANAGER: Kristina Zepeda	EXP DATE: 2/11/2018	INSPECTOR: 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: None Noted

General Comments:

Hot holding temperatures of hot dogs, tequitos, and corn dogs measured above 135F. All cold holding temperatures measured at or below 41F.
Employee hand wash sink was observed stocked. Restrooms were observed stocked today. Cleaning activities for the restrooms were observed during today's site visit.
The icee and self serve soda machine were observed non-operable today.
Coffee station appeared clean and well kept.

RESULTS OF EVALUATION: PASS NEEDS IMPROVEMENT FAIL

Reinspection Required: Yes: No:

Reinspection Date (on or after): N/A

Potential Food Safety All Star:

Received By:

Troy Hommerding-REHS

Agency Representative

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



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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: CHEVRON FOOD MART #1545	BUSINESS PHONE: (800) 345-1109	RECORD ID#: PR0009100	DATE: January 28, 2016
FACILITY SITE ADDRESS: 27513 WARD AVE	CITY: KETTLEMAN CITY	ZIP CODE: 93239	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: CHEVRON STATIONS INC	CERTIFIED FOOD HANDLER: Kristina Zepeda	EXP DATE: 2/11/2018	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: None Noted

General Comments:

The temperature of the hot dogs and taquitos were noted to be above 135°F.

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

Restrooms were observed to be fully stocked with hot water, soap, and paper towels.

General floor sales area was organized.

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:

Received By:

Abel Simon - REHS

Agency Representative

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: CHEVRON FOOD MART #1545	BUSINESS PHONE: (800) 345-1109	RECORD ID#: PR0009100	DATE: July 23, 2015
FACILITY SITE ADDRESS: 27513 WARD AVE	CITY: KETTLEMAN CITY	ZIP CODE: 93239	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: CHEVRON STATIONS INC	CERTIFIED FOOD HANDLER: Kristina Zepeda	EXP DATE: 2/11/2018	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 HOT HOLDING TEMPERATURE(S) [HSC 113996]

Description/Corrective Action: The temperature of weiners in the hot holding unit were measured at 88 F. The state law requires that the temperature of these items to be maintained at or above 135 F. On notification, the operator discarded the weiners. Please repair this unit.

General Comments:

Hand wash station had soap, paper towels, and warm water supply. The cold holding units were measured at satisfactory temperatures per the state law. Restrooms were observed in good condition. The facility monitors and records food temperatures. Today's records were verified.

Please fix the above noted violation.

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