County of Kings - Department of Public Health
Environmental Health Serivces 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:	BUSINESS PHONE:	RECORD ID#:	DATE:
KETTLEMAN CITY MOBIL	(661) 304-7747	PR0003423	August 04, 2016
FACILITY SITE ADDRESS:	**CITY:**	**ZIP CODE:**	**INSPECTION TYPE:**
33300 BERNARD DR	KETTLEMAN CITY	93239	ROUTINE INSPECTION
OWNER NAME:	**CERTIFIED FOOD MANAGER:**	**EXP DATE:**	**INSPECTOR:**
CHHUY K CHAO	Not Specified		Vikram Manke

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: Temperature of the walk-in cooler was measured at 44 - 46 F. Per state law, the temperature of this unit must be maintained at or below 41 F. On notification, the operator turned down the temperature of this unit.

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

Description/Corrective Action: Nozzles of the soda machine had buildup of sugar and mildew. The nozzles must be cleaned before the machine is used again by customers to obtain soda.

General Comments:

All food items were stored at least six inches above the floor.
Restrooms were observed in good condition.
Please secure the carbon dioxide cylinders in the storage area.

Please fix the above noted violations.

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:

Vikram Manke
Agency Representative

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

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME:	BUSINESS PHONE:	RECORD ID#:	DATE:
KETTLEMAN CITY MOBIL	(661) 304-7747	PR0009213	March 24, 2016
FACILITY SITE ADDRESS:	**CITY:**	**ZIP CODE:**	**INSPECTION TYPE:**
33300 BERNARD DR	KETTLEMAN CITY	93239	ROUTINE INSPECTION
OWNER NAME:	**CERTIFIED FOOD HANDLER:**	**EXP DATE:**	**INSPECTOR:**
CHHUY K CHAO	Not Specified		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: One nozzle had slight buildup of mildew. The operator stated that the night shift is supposed to clean the nozzles twice per week. Please ensure that nozzles are being cleaned by the night shift. You might need to increase the frequency of cleanings to fix this issue.

General Comments:

Hand wash station had soap, paper towels, and warm water supply.
Temperature of the walk-in refrigerator was measured at 41 F.
Restrooms were observed in satisfactory condition.

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:

Received By:

Vikram Singh
Agency Representative

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

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME:	BUSINESS PHONE:	RECORD ID#:	DATE:
KETTLEMAN CITY MOBIL	(661) 304-7747	PR0009213	September 22, 2015
FACILITY SITE ADDRESS:	**CITY:**	**ZIP CODE:**	**INSPECTION TYPE:**
33300 BERNARD DR	KETTLEMAN CITY	93239	ROUTINE INSPECTION
OWNER NAME:	**CERTIFIED FOOD HANDLER:**	**EXP DATE:**	**INSPECTOR:**
CHHUY K CHAO	Not Specified		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: OTHER PERMIT VIOLATION

Description/Corrective Action: Employee handwash signs are not posted in either restroom facility. Signs were provided today by the Department inspector for posting in each restroom.,

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

Description/Corrective Action: The self-service tea dispensers were noted with some syrup build-up within the nozzles. Have these nozzles cleaned out daily along with the soda dispenser nozzles which were observed in clean condition.

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

Description/Corrective Action: Scale formation was observed on the interior ceiling of the ice machine. Have the scale removed with a moistioned cloth or paper towel that includes a bleach solution.

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

Description/Corrective Action: An El Monterey bean burrito was observed in the walk-in box cooler with bloated packaging. The burrito was removed from sale for disposal. Check packaged products for this condition routinely.

Violation: IMPROPER EXCLUSION OF VERMIN OR ANIMALS [HSC 114259-114259.3]

Description/Corrective Action: A few rodent droppings were observed inside storage shelving located below the self service counter area were the microwave oven is stored. Droppings were removed and the exposed area was sanitized.

The facility has monthly pest control service and both traps and bait are utilized as control measures.

General Comments:

Other than the cited violations, the facility was observed in satisfactory operation.
Refrigerated food temperatures met State Food Code requirements.

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