



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> VALERO STATION #3006	<b>BUSINESS PHONE:</b> (210) 692-2676Ext. 583-3298	<b>RECORD ID#:</b> PR0009210	<b>DATE:</b> February 12, 2016
<b>FACILITY SITE ADDRESS:</b> 33190 HUBERT WY	<b>CITY:</b> KETTLEMAN CITY	<b>ZIP CODE:</b> 93239	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> CST CALIFORNIA STATIONS, INC	<b>CERTIFIED FOOD HANDLER:</b> Manuel Hernandez	<b>EXP DATE:</b> 8/3/2020	<b>INSPECTOR:</b> 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: None Noted

General Comments:

Cold holding units were measured at satisfactory temperatures per the state law.  
Hot items were measured at satisfactory temperatures per the state law.  
All food items were stored at least six inches above the floor.  
Restrooms were observed in good condition.

RESULTS OF EVALUATION:  PASS  NEEDS IMPROVEMENT  FAIL

Reinspection Required: Yes:  No:

Reinspection Date (on or after): N/A

Potential Food Safety All Star:

*Victor Aosta*

*Vikram Singh*

Agency Representative

Received By:

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



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<b>FACILITY SITE ADDRESS:</b> 33190 HUBERT WY	<b>CITY:</b> KETTLEMAN CITY	<b>ZIP CODE:</b> 93239	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> CST CALIFORNIA STATIONS, INC	<b>CERTIFIED FOOD HANDLER:</b> Suzette Macias	<b>EXP DATE:</b> 3/18/2014	<b>INSPECTOR:</b> 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:** SPOILED OR ADULTERATED FOOD PRODUCTS DISPLAYED [HSC 113980 & 114055]

**Description/Corrective Action:** A Bistro bowl chef salad in the open refrigerated display case was observed in bloated condition. Although the product had an expiration date of 1/7/16, the product was pulled from sale.

**General Comments:**

Overall, this facility was observed to be very well maintained and operated.

All monitored cold and hot food temperatures were satisfactory. Taquitos were being held at 146 F and hot dogs/hot links at 169 F. Dairy products were at 43 F and luncheon foods at 40 F.

**RESULTS OF EVALUATION:**  PASS  NEEDS IMPROVEMENT  FAIL

**Reinspection Required:** Yes:  No:

**Reinspection Date (on or after):** N/A

Potential Food Safety All Star:

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<b>FACILITY SITE ADDRESS:</b> 33190 HUBERT WY	<b>CITY:</b> KETTLEMAN CITY	<b>ZIP CODE:</b> 93239	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> CST CALIFORNIA STATIONS, INC	<b>CERTIFIED FOOD HANDLER:</b> <i>sub</i> <del>Stuzette Maeies</del> <i>Manuel F. Hernandez</i>	<b>EXP DATE:</b> <del>9/18/2014</del> <i>8/3/2020</i>	<b>INSPECTOR:</b> Luis Flores - REHS

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[HSC 113980 & 114055]

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<b>RESULTS OF EVALUATION:</b> <input checked="" type="checkbox"/> PASS <input type="checkbox"/> NEEDS IMPROVEMENT <input type="checkbox"/> FAIL	<b>Reinspection Required:</b> Yes: <input type="checkbox"/> No: <input checked="" type="checkbox"/>
	<b>Reinspection Date (on or after):</b> <u>          N/A          </u> <input type="checkbox"/> Potential Food Safety All Star:

*Manuel F. Hernandez*    *1/7/16*

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<b>FACILITY NAME:</b> VALERO STATION #3006	<b>BUSINESS PHONE:</b> (210) 692-2676Ext. 583-3298	<b>RECORD ID#:</b> PR0009210	<b>DATE:</b> July 23, 2015
<b>FACILITY SITE ADDRESS:</b> 33190 HUBERT WY	<b>CITY:</b> KETTLEMAN CITY	<b>ZIP CODE:</b> 93239	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> CST CALIFORNIA STATIONS, INC	<b>CERTIFIED FOOD HANDLER:</b> Suzette Macias	<b>EXP DATE:</b> 3/18/2014	<b>INSPECTOR:</b> Vikram Singh

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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 cold holding units were measured at satisfactory temperatures per the state law.  
The items in the hot holding Unit were measured above 135° F.  
Restrooms were clean and they had hand soap and paper towels.

<b>RESULTS OF EVALUATION:</b> <input checked="" type="checkbox"/> PASS <input type="checkbox"/> NEEDS IMPROVEMENT <input type="checkbox"/> FAIL	<b>Reinspection Required:</b> Yes: <input type="checkbox"/> No: <input checked="" type="checkbox"/>
	<b>Reinspection Date (on or after):</b> <u>          N/A          </u> <input type="checkbox"/> Potential Food Safety All Star:

  
\_\_\_\_\_  
Received By:

*Vikram Singh*  
\_\_\_\_\_  
Agency Representative

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