



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: BANGAR'S CHEVRON	BUSINESS PHONE: (559) 381-2932	RECORD ID#: PR0007493	DATE: July 26, 2016
FACILITY SITE ADDRESS: 1680 W HANFORD-ARMONA RD	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: BANGAR'S PLAZA, INC.	CERTIFIED FOOD MANAGER: N/A	EXP DATE:	INSPECTOR: Liliana Stransky - 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:

Refrigeration temperatures were noted below 41F.

The operator indicated that the fryer is out of order and therefore no hot food was prepared in the past two days. The warmer units were empty and clean.

The hand washing station had soap, paper towels and hot water. Please make sure to have the appropriate dispenser installed for the roll of paper towels or put a sensor dryer like the ones in the restrooms.

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:

Liliana Stransky - REHS

Agency Representative

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



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

Table with 4 columns: FACILITY NAME, BUSINESS PHONE, RECORD ID#, DATE, FACILITY SITE ADDRESS, CITY, ZIP CODE, INSPECTION TYPE, OWNER NAME, CERTIFIED FOOD HANDLER, 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: Our Department currently does not have anyone on file that possess the certified food manager certification. As a result, please have someone from this facility take and pass the food manager's course within 60 days. Proof of the certification must be shown to our Department within the allotted time frame.

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

Description/Corrective Action: The hand wash station near the three compartment sink did not have soap or paper towels in the dispenser, plus both dispensers were unobstructed. Also, the paper towel dispenser in the women's restroom did not have the paper towels installed correctly. The three compartment sink did not have dish soap or sanitizer available to wash, rinse, and sanitize equipment (i.e. ice scoop, tongs, etc) Please make sure to clean the area were the compartment sink is located. The floors were observed rather dirty in this area.

General Comments:

Chicken strips and wings in the hot holding unit measured at 140F in the hot holding unit. The facility was equipped with hot water. The cold holding unit storing milk, pizza pockets, and sandwiches measured at 41F.

Please make sure to address the noted violations in a timely manner.

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

Handwritten signature of Veronica Ochoa

Received By:

Veronica Ochoa -REHS

Agency Representative

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



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/health/ehs

FOOD SAFETY EVALUATION REPORT

FACILITY NAME: BANGAR'S CHEVRON	BUSINESS PHONE: (559) 381-2932	RECORD ID#: PR0007493	DATE: February 26, 2015
FACILITY SITE ADDRESS: 1680 W HANFORD-ARMONA RD	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: BANGAR'S PLAZA, INC.	CERTIFIED FOOD HANDLER: N/A	EXP DATE:	INSPECTOR: Kimberly Schneider

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: Cooked corn dogs noted at 145° F located at hot holding unit due to burnt out light. Please fix issue immediately.

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

Description/Corrective Action: Observed corn dogs sitting out at room temperature noted at 54° F. Please keep cold at 41° F and below in a holding unit.

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

Description/Corrective Action: Observed light mold build up on inner lip of ice machine. Please clean and maintain clean.

General Comments:

Cold holding noted at 41°F and below at walk in refrigerator and near women's rest room.

Restrooms fully stocked with soap paper towels and hot water.

RESULTS OF EVALUATION: PASS NEEDS IMPROVEMENT FAIL

Reinspection Required: Yes: No:

Reinspection Date (on or after): N/A

Potential Food Safety All Star:

Kimberly Schneider

Received By:

Agency Representative

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