



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: BLUEBERRY HILL	BUSINESS PHONE: (559) 589-6493	RECORD ID#: PR0006103	DATE: January 12, 2017
FACILITY SITE ADDRESS: 1574 LACEY BLVD	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: HERVEY T BROOKS/STEVE SUTPHIN	CERTIFIED FOOD MANAGER: JACKIE MACEDO	EXP DATE: 12/18/2020	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: IMPROPER MAINTENANCE OF HANDWASH FACILITIES [HSC 113953 - 113593.2]

Description/Corrective Action: One of the hand wash stations was observed not having paper towels in the dispenser. This was corrected during the time of the inspection.

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

Description/Corrective Action: Observed three lights over the server counter that did not have light covers over them. Please make sure to correct this before the next routine inspection.

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

Description/Corrective Action: Observed a bag of onions on the floor of the dry storage area. Please make sure to keep all food items above the floor. This was brought to the attention of the staff on site.

There were some of the foods that were observed not being covered inside the cold holding reach in units. Please make sure to keep all foods covered at all times.

General Comments:

Apart from the above noted unit, the other hand wash station was noted to be fully stocked.

The temperature of all cold holding units was noted to be at or below 41°F.

The temperature of all hot holding units was noted to be above 135°F.

The sanitizer in the mechanical ware washing machine was noted to be at 50 PPM Chlorine.

The restrooms were observed to be in satisfactory condition.

Please make sure to correct the above noted violations.

Thank you.

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



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FACILITY SITE ADDRESS: 1574 LACEY BLVD	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: HERVEY T BROOKS/STEVE SUTPHIN	CERTIFIED FOOD MANAGER: JACKIE MACEDO	EXP DATE: 12/18/2020	INSPECTOR: Abel Simon - REHS

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): N/A

Potential Food Safety All Star:

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

Description/Corrective Action: Two lights inside the walk-in refrigerator are still missing. Per operator, lights have been purchased and needs to be replaced. Ensure lights have protective cover. One protective light cover under hood area is still missing. Replace protective light cover.

General Comments:

A 2nd follow-up re-inspection was performed today of this facility to verify compliance with required corrective actions for violations noted on the July 6, 2016 re-inspection. The following were noted during today's inspection:

- All cold holding units were noted satisfactory.
-Observed facility much cleaner; however, facility still needs to pay attention to thorough cleaning underneath storage racks.
-Grease and food waste container from grill is clean and maintained.
-Observed good organization inside walk-in refrigerator.
-Observed all seasoning and food containers covered.
-Did not observe any dead or live cockroach in the facility. Invoice from Clark Pest Control was available for review. Continue to monitor for presence of cockroach and increase pest control service if needed.
-Walk-in freezer had functioning lights.
-A lot of broken/unused equipment have been removed from the facility.

Thank you for your cooperation in resolving these issues. Continue to monitor all cold holding units and ensure daily cleaning occurs to prevent accumulation.

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 of Jackie Macedo.

Received By:

Susan Lee-Yang - REHS

Agency Representative

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: BLUEBERRY HILL	BUSINESS PHONE: (559) 589-6493	RECORD ID#: PR0006103	DATE: July 06, 2016
FACILITY SITE ADDRESS: 1574 LACEY BLVD	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: 1ST FOLLOW UP INSPECTION
OWNER NAME: HERVEY T BROOKS/STEVE SUTPHIN	CERTIFIED FOOD MANAGER: JACKIE MACEDO	EXP DATE: 12/18/2020	INSPECTOR: Susan Lee-Yang - 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: FOODS & EQUIPMENT NOT PROTECTED FROM CONTAMINATION [HSC 113980, 114025-114027]

Description/Corrective Action: Observed server chewing gum.
Workers cannot chew gum, eat, or drink while handling food.

Observed raw meat stored above vegetables inside walk-in refrigerator.
Facility needs to organize walk-in refrigerator and separate all raw meats from ready-to-eat foods.

Observed seasoning containers uncovered.
Ensure all food item containers are covered to prevent cross contamination.

Observed food item container stored directly on top of sausage patties in small reach-in unit.
Food containers should not be stored directly on food items.

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

Description/Corrective Action: Observed food debris accumulated inside walk-in units, underneath storage areas and on cooking equipment. Observed food and grease waste in waste drawer of grill.
Observed syrup accumulation in the storage area.
Facility needs to do a thorough cleaning of entire facility. Ensure facility is swept and mopped at the end of each night.

Violation: VERMIN INFESTATION [HSC 114259.1]

Description/Corrective Action: Observed several dead cockroaches and a few live cockroaches in the kitchen.
Employee states facility is serviced by Clark Pest Control on a monthly basis; however, service has been increased to twice a month.
Facility needs to ensure thorough cleaning occurs to prevent harborage of cockroaches. Retain invoices for review.

Violation: IMPROPER MAINTENANCE OF HANDWASH FACILITIES [HSC 113953 - 113593.2]

Description/Corrective Action: Observed chemical bottles inside kitchen hand wash station.
Hand wash station is only for hand washing and not to be used as storage.

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

Description/Corrective Action: Ambient temperature of walk-in refrigerator was noted at 44F. Ambient temperature of reach-in refrigerator storing eggs and cold reach-in unit underneath grill were noted at 50F.
Call for service immediately. Retain invoices for review.

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

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