



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: BUBBA'S FOOD & LIQUOR	BUSINESS PHONE: (559) 587-0911	RECORD ID#: PR0000653	DATE: July 26, 2016
FACILITY SITE ADDRESS: 929 N 10TH AVE	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: JASPINDER SINGH	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:

Temperatures of refrigerators were observed below 41F.

The restroom had soap and paper towels.

Pre-packaged food items were noted stored 6" above the ground.

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



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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 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: OTHER PERMIT VIOLATION

Description/Corrective Action: Observed staff/personal items stored in reach-in unit accessible by customers. Recommend putting all staff belongings in the walk-in unit where it is not accessible by customers and labeling area "STAFF/EMPLOYEE ITEMS".

Violation: RESTROOM FACILITIES NOT MAINTAINED

[HSC 114250 & 114276]

Description/Corrective Action: Please ensure soap and paper towels are stocked at all times in the restroom.

General Comments:

Cold holding unit storing milk and cheese products was noted at 30F.

Restroom had hot water.

Overall, facility is in satisfactory operating condition.

Please correct today's noted violations to prevent further enforcement.

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

Received By:

Susan Lee-Yang - REHS Agency Representative

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: BUBBA'S FOOD & LIQUOR	BUSINESS PHONE: (559) 587-0911	RECORD ID#: PR0000653	DATE: July 11, 2014
FACILITY SITE ADDRESS: 929 N 10TH AVE	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: JASPINDER SINGH	CERTIFIED FOOD HANDLER: N/A	EXP DATE:	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: IMPROPER EXCLUSION OF VERMIN OR ANIMALS

[HSC 114259-114259.3]

Description/Corrective Action: Observed rodent droppings in cabinets below soda station. Ensure ongoing pest control service is occurring. Keep invoices for review. Clean area with 10% bleach solution.

General Comments:

All cold holding units were noted below 41° F.

Observed food products stored off the ground.

Correct today's noted violation.

RESULTS OF EVALUATION: PASS NEEDS IMPROVEMENT FAIL

Reinspection Required: Yes: No:

Reinspection Date (on or after): N/A

Potential Food Safety All Star:

Susan Lee-Yang - REHS

Received By:

Agency Representative

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