



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: EDDIE'S CATERING	BUSINESS PHONE: (559) 582-8126	RECORD ID#: PR0000544	DATE: May 18, 2016
FACILITY SITE ADDRESS: 5484 13TH AVE	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: GREG HILDEBRAND & TERESA HILDEBRAND	CERTIFIED FOOD MANAGER: TERESA HILDEBRAND	EXP DATE: 3/16/2020	INSPECTOR: Yatee Patel - 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:

- Hood was functional.
 - Hand washing station was fully stocked.
 - Foods are generally prepped onsite and final cooking is done at the event.
 - Thermometer should be taken to the events.
 - No signs of vermins.
 - Cold holding units were at or below 41F.
 - Overall facility is in good operating condition.
 - Use filtered water for cooking foods and drinks for the general public.
- 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:

Yatee Patel - REHS

Agency Representative

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



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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: EDDIE'S CATERING	BUSINESS PHONE: (559) 582-8126	RECORD ID#: PR0000544	DATE: June 03, 2014
FACILITY SITE ADDRESS: 5484 13TH AVE	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: GREG HILDEBRAND & TERESA HILDEBRAND	CERTIFIED FOOD HANDLER: TERESA HILDEBRAND	EXP DATE: 3/16/2015	INSPECTOR: Yatee Patel - 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:

- Cold holding units were at 41°F.
- Hot water available, soap & paper towel also readily available.
- Facility was observed clean at the time of inspection.
- Pest Control should be done if you see a problem with excessive flies or vermin.
- Overall facility in good condition to operate.

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



Received By:

Yatee Patel - REHS

 Agency Representative

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: EDDIE'S CATERING	BUSINESS PHONE: (559) 582-8126	RECORD ID#: PR0000544	DATE: May 02, 2013
FACILITY SITE ADDRESS: 5484 13TH AVE	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: GREG HILDEBRAND & TERESA HILDEBRAND	CERTIFIED FOOD HANDLER: TERESA HILDEBRAND	EXP DATE: 3/16/2015	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: None Noted

General Comments:

Restroom and hand wash station has hot water, soap, and paper towels.

All cold holding units were noted below 41° F.

All food products were stored off the ground.

Facility is clean and maintained.

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:

Susan Lee-Yang - REHS

Agency Representative

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