



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: ELDORA MATTOS	BUSINESS PHONE: (559) 584-7749	RECORD ID#: PR0000179	DATE: April 15, 2016
FACILITY SITE ADDRESS: 150 E BIRCH ST	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: ELDORA MATTOS	CERTIFIED FOOD HANDLER: TIM MATTOS	EXP DATE: 3/16/2015	INSPECTOR: Veronica Ochoa -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: NO CURRENT CERTIFIED FOOD SAFETY PERSON ON STAFF [HSC 113947-113947.6]

Description/Corrective Action: The food manager certification for this operation has expired. Please have someone renew the food manager's certification within the next 60 days. When the certificate is obtained, please make sure to provide our Department with a copy.

Violation: NO CURRENT FOOD HANDLER CARD CERTIFICATES FOR EMPLOYEES

Description/Corrective Action: Proof of food handler cards were not available for review. Anyone who assists with this operation must have valid food handler cards and must make them available upon review.

General Comments:

This operation currently utilizes the Civic Auditorium in Hanford as their commissary. For today's event, chicken, shredded beef, rice pilaf, corn, and a dinner salad will be prepared and served. Please make sure all chicken is cooked to 165F. Operator had receipts for the food that will be prepared today. For hot holding purposes, the operator will be utilizing chaffing dishes. A digital tip thermometer was available for use. Please make sure all cooked food items are hot held at 135F or above.

Hand wash station was stocked with soap, paper towels, and hot water. The reach-in refrigerator measured at 35F. Operator had a chlorine sanitizer bucket available for use.

RESULTS OF EVALUATION: PASS NEEDS IMPROVEMENT FAIL

Reinspection Required: Yes: No:

Reinspection Date (on or after): N/A

Potential Food Safety All Star:

Eldora Mattos

Received By:

Veronica Ochoa -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: ELDORA MATTOS	BUSINESS PHONE: (559) 584-7749	RECORD ID#: PR0000179	DATE: April 17, 2015
FACILITY SITE ADDRESS: 150 E BIRCH ST	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: ELDORA MATTOS	CERTIFIED FOOD HANDLER: TIM MATTOS	EXP DATE: 3/16/2015	INSPECTOR: ABEL SIMON

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: Operator is aware that food manager's certification is not current. Please fax over certification within 30 days of this inspection.

General Comments:

Hand wash station had hot water, soap, and paper towel.

Sanitizer in bucket was noted at 100 PPM.

Receipts were available for review on site.

Food items to be served during this event include: corn, salad, bread rolls and roast beef which was noted to be at 135°F or above during the time of inspection.

Cold holding unit was noted to be at 41°F or below.

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:

Eldora Mattos

Received By:

ABEL SIMON

Agency Representative

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: ELDORA MATTOS	BUSINESS PHONE: (559) 584-7749	RECORD ID#: PR0000179	DATE: May 09, 2014
FACILITY SITE ADDRESS: 150 E BIRCH ST	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: ELDORA MATTOS	CERTIFIED FOOD HANDLER: TIM MATTOS	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:

Hand wash station had hot water, soap, and paper towels.

Chlorine sanitizer was noted at 100 ppm.

Receipts were available for review.

Digital thermometer and gloves were present.

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

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