



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

<b>FACILITY NAME:</b> THE GREEN VALLEY CAFE	<b>BUSINESS PHONE:</b> Not Specified	<b>RECORD ID#:</b> PR0000596	<b>DATE:</b> September 07, 2016
<b>FACILITY SITE ADDRESS:</b> 740 N 10TH AVE	<b>CITY:</b> HANFORD	<b>ZIP CODE:</b> 93230	<b>INSPECTION TYPE:</b> 1ST FOLLOW UP INSPECTION
<b>OWNER NAME:</b> RONALD KOZLOWSKI	<b>CERTIFIED FOOD MANAGER:</b> RONALD H KOZLOWSKI	<b>EXP DATE:</b> 10/13/2016	<b>INSPECTOR:</b> 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:

Observed hand washing station stocked with soap, paper towels and hot water was available.  
Observed refrigeration temperatures below 41F.  
Steam table was holding above 135F. Potatoes were 156F. Gravy was 159F.  
The chlorine sanitizer for the dishwasher was 100ppm. Please monitor routinely with the use of test strips.  
The restrooms were observed clean and well maintained.

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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<b>FACILITY NAME:</b> THE GREEN VALLEY CAFE	<b>BUSINESS PHONE:</b> Not Specified	<b>RECORD ID#:</b> PR0000596	<b>DATE:</b> February 10, 2016
<b>FACILITY SITE ADDRESS:</b> 740 N 10TH AVE	<b>CITY:</b> HANFORD	<b>ZIP CODE:</b> 93230	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> RONALD KOZLOWSKI	<b>CERTIFIED FOOD HANDLER:</b> RONALD H KOZLOWSKI	<b>EXP DATE:</b> 10/13/2016	<b>INSPECTOR:</b> 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 CLEANING OF UTENSILS AND EQUIPMENT [HSC 114095-114099.5 & 114101-114119]

**Description/Corrective Action:** Observed grease and food debris accumulation underneath and behind cooking equipment.  
Ensure thorough and regular cleaning occurs to prevent accumulation.

**General Comments:**

Hand wash stations and restrooms have hot water, soap and paper towels.

All cold holding units were note satisfactory.

Gravy and potatoes in hot holding units were noted above 135F.

Chlorine sanitizer for dishwasher was noted at 50 ppm.

Observed good organization inside walk-in refrigerator.

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

Susan Lee-Yang - REHS

Agency Representative

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FOOD SAFETY EVALUATION REPORT

<b>FACILITY NAME:</b> THE GREEN VALLEY CAFE	<b>BUSINESS PHONE:</b> Not Specified	<b>RECORD ID#:</b> PR0000596	<b>DATE:</b> August 05, 2015
<b>FACILITY SITE ADDRESS:</b> 740 N 10TH AVE	<b>CITY:</b> HANFORD	<b>ZIP CODE:</b> 93230	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> RONALD KOZLOWSKI	<b>CERTIFIED FOOD HANDLER:</b> RONALD H KOZLOWSKI	<b>EXP DATE:</b> 10/13/2016	<b>INSPECTOR:</b> 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 COLD HOLDING TEMPERATURE(S) [HSC 113996]

Description/Corrective Action: Ambient temperature of small reach-in refrigerator storing potato salad was noted at 48F. Please lower thermostat and/or call for service and ensure unit is able to maintain 41F or below.

General Comments:

- Restrooms and hand wash station has hot water, soap and paper towels.
- Gravy and sausage were noted above 135F.
- Chlorine sanitizer for dishwasher and bucket were noted at 100 ppm.
- Ambient temperature of walk-in refrigerator was noted at 39F.
- Double check and ensure the ventilation fan in the men's restroom is operating.
- Ensure the flour container is labeled.
- Facility is in satisfactory operating condition.

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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