



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: HOOPLA CATERING LLC	BUSINESS PHONE: (559) 280-7879	RECORD ID#: PR0008418	DATE: May 27, 2016
FACILITY SITE ADDRESS: 9545 IONA AVE	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: GAY HOOPER	CERTIFIED FOOD MANAGER: GAY L. HOOPER	EXP DATE: 1/30/2018	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: None Noted

General Comments:

Operator currently utilizes the Trinity Hall in Lemoore as their commissary. During today's inspection, the operator was preparing cookies and a salad and had just finished cooking scallop potatoes. The scallop potatoes measured at 151F. Operator's employees all had valid food handler cards and were observed utilizing food grade gloves while handling food products.

The commissary's hand wash station was stocked with soap, paper towels, and hot water.
The reach-in cold holding unit measured at 38F.

RESULTS OF EVALUATION: PASS NEEDS IMPROVEMENT FAIL

Reinspection Required: Yes: No:

Reinspection Date (on or after): N/A

Potential Food Safety All Star:

Gay Hooper

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: HOOPLA CATERING	BUSINESS PHONE: (559) 280-7879	RECORD ID#: PR0008418	DATE: May 06, 2015
FACILITY SITE ADDRESS: 9545 IONA AVE	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: GAY HOOPER	CERTIFIED FOOD HANDLER: GAY L. HOOPER	EXP DATE: 1/30/2018	INSPECTOR: Veronica Santa Cruz-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:

Caterer was observed preparing cookies during today's inspection and already had green beans prepared in crockpots.
Green beans in the hot holding unit measured between 140-170F.
Food handlers were observed utilizing food grade gloves when handling food items.
All of the caterers assistants had valid food handler cards.

RESULTS OF EVALUATION: PASS NEEDS IMPROVEMENT FAIL

Reinspection Required: Yes: No:

Reinspection Date (on or after): N/A

Potential Food Safety All Star:

Gay Hooper

Received By:

Veronica Santa Cruz-REHS

Agency Representative

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: HOOPLA	BUSINESS PHONE: (559) 280-7879	RECORD ID#: PR0008418	DATE: May 06, 2013
FACILITY SITE ADDRESS: 9545 IONA AVE	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: GAY HOOPER	CERTIFIED FOOD HANDLER: GAY L. HOOPER	EXP DATE: 1/30/2018	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:

Operator was currently baking cookies, cutting fruits, and making scallop potatoes.

All food operators were wearing gloves and had hair restrained.

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

Employees have CA Food Handler cards.

Observed food operators with good food handling practices.

RESULTS OF EVALUATION: PASS NEEDS IMPROVEMENT FAIL

Reinspection Required: Yes: No:

Reinspection Date (on or after): N/A

Potential Food Safety All Star:

Gay Hooper

Susan Lee-Yang - REHS

Received By:

Agency Representative

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