



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: KRISTI CLOWER CAFE	BUSINESS PHONE: (559) 707-4756	RECORD ID#: PR0000137	DATE: November 15, 2016
FACILITY SITE ADDRESS: 10565 9TH AVE	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: KRISTI CLOWER	CERTIFIED FOOD MANAGER: KRISTI CLOWER	EXP DATE: 3/3/2020	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: FOODS & EQUIPMENT NOT PROTECTED FROM CONTAMINATION [HSC 113980, 114025-114027]

Description/Corrective Action: Store the raw roast meat below fries inside the freezer. Keep all the raw meats at the lowest shelves.

General Comments:

Routine inspection -

Refrigeration temperatures were observed below 41F.

The chlorine sanitizer level for the dishwasher was noted at 100ppm.

The hand washing station had soap and hot water - please replace the paper towels.

Overall the facility was observed very clean and organized.

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

FACILITY NAME: KRISTI CLOWER CAFE	BUSINESS PHONE: (559) 707-4756	RECORD ID#: PR0000137	DATE: May 10, 2016
FACILITY SITE ADDRESS: 10565 9TH AVE	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: 1ST FOLLOW UP INSPECTION
OWNER NAME: KRISTI CLOWER	CERTIFIED FOOD MANAGER: KRISTI CLOWER	EXP DATE: 3/3/2020	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:

A follow-up re-inspection was performed today of this facility to verify compliance with required corrective actions for violations noted on the last routine inspection. The following were noted during today's inspection:

- Deteriorated floor tiles have been removed and replaced with epoxy flooring.
- Deteriorated baseboards and lower wall areas have been repaired and replaced.
- Ceiling area with hole is now replaced with new ceiling tile.

Thank you for your cooperation in getting these issues resolved.

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: _____

Susan Lee-Yang - REHS

Agency Representative

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: KRISTI CLOWER CAFE	BUSINESS PHONE: (559) 707-4756	RECORD ID#: PR0000137	DATE: March 30, 2016
FACILITY SITE ADDRESS: 10565 9TH AVE	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: KRISTI CLOWER	CERTIFIED FOOD HANDLER: KRISTI CLOWER	EXP DATE: 3/3/2020	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 MAINTENANCE OF FACILITY OR EQUIPMENT [HSC 114161-114182 & 114257]

Description/Corrective Action: Observed several kitchen floor tiles still missing. This violation was noted on the previous inspections as well. Please replace missing floor tiles or have the kitchen floor repaired so that the concrete is not exposed.

Observed several floor covering area in the kitchen deteriorated and in need of replacement.

Observed a portion of the ceiling in the kitchen with a hole. Per operator, the ceiling tile replacement is available and will be replaced.

General Comments:

Ambient temperature of standing reach-in refrigerator was noted satisfactory.

Observed good organization inside reach-in refrigerator.

A re-inspection will be performed at no charge to verify compliance with today's noted violations. Should the noted violations not be corrected, the permit operator will be scheduled for an administrative hearing for which the facility will be billed \$225.

RESULTS OF EVALUATION: PASS NEEDS IMPROVEMENT FAIL

Reinspection Required: Yes: No:

Reinspection Date (on or after): 4/30/2016

Potential Food Safety All Star:

Received By:

Susan Lee-Yang - REHS

Agency Representative

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