



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

Table with 4 columns: FACILITY NAME, BUSINESS PHONE, RECORD ID#, DATE, FACILITY SITE ADDRESS, CITY, ZIP CODE, INSPECTION TYPE, OWNER NAME, CERTIFIED FOOD MANAGER, EXP DATE, INSPECTOR.

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 HANDWASH FACILITIES [HSC 113953 - 113593.2]

Description/Corrective Action: Replace the hand liquid soap in the kitchen, the dispenser was noted empty at the time of inspection.

Violation: IMPROPER CLEANING OF UTENSILS AND EQUIPMENT [HSC 114095-114099.5 & 114101-114119]

Description/Corrective Action: The ice scoop was observed inside the ice bin for the soda machine. Keep the ice scoop in a proper clean container to prevent contamination of ice.

Replace the sanitizer bucket for the dishwasher, the container was almost empty and not dispensing any content into the dishwasher.

Overall the facility was observed well maintained, but please conduct thorough deep cleaning often to remove excess food debris along floors and walls.

General Comments:

At the bar, there is an outdoor style ice display unit. It is only used for storing beer bottles. The melted ice is drained to a bucket and removed by the operator. If this unit is to remain at the bar, connect a permanent drain line and allow it to drain to the nearby sink. You can also replace it with an indoor beverage storage unit.

Observed all cold holding temperatures at or below 41F. The reach-in unit along the prep line was holding at 38F.

Raw and ready to eat foods were stored separately in the small reach-ins and inside the walk-in.

Thank you!

RESULTS OF EVALUATION: [X] PASS [] NEEDS IMPROVEMENT [] FAIL

Reinspection Required: Yes: [] No: [X]

Reinspection Date (on or after): N/A

[] Potential Food Safety All Star:

Handwritten signature: Ron Veen

Received By:

Liliana Stransky - REHS

Agency Representative

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



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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 trash and food debris throughout the kitchen floor and walk-in refrigerator. Facility needs to ensure routine cleaning is implemented.

Violation: NO CURRENT CERTIFIED FOOD SAFETY PERSON ON STAFF [HSC 113947-113947.6]

Description/Corrective Action: Employee was not able to located current Certified Food Manager Certificate. Forward certificate to our Department no later than 2/18/16 to prevent further enforcement as this violation was noted on the previous routine inspection.

Violation: IMPROPER COLD HOLDING TEMPERATURE(S) [HSC 113996]

Description/Corrective Action: Small reach-in refrigerator storing salad ingredients was noted above 41F. Call for service and ensure unit is able to maintain at least 41F or below.

General Comments:

- Hand wash stations and restrooms had hot water, soap and paper towels.
-Other than noted, cold holding units were noted satisfactory.
-Reach-in prep unit which was not previously working has now been replaced with functioning unit.
-Chlorine sanitizer for dishwashers were noted at 100 ppm.
-Chili and soup in hot holding units were noted above 135F.
-Observed proper thawing procedure by employee.
-Observed new dishwasher located in the bar area. The hand wash sink has been removed and the facility is utilizing the 3-compartment sink at the bar area for hand washing since the 3-compartment sink is no longer used for washing dish ware. For future reference, any replacement of equipment in the facility must be approved through our Department. Failure to do so may result in removal of unapproved equipment.

RESULTS OF EVALUATION: [] PASS [X] NEEDS IMPROVEMENT [] FAIL

Reinspection Required: Yes: [] No: [X]

Reinspection Date (on or after): N/A

[] Potential Food Safety All Star:

Handwritten signature in blue ink.

Received By:

Susan Lee-Yang - REHS

Agency Representative

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



FOOD SAFETY EVALUATION REPORT

FACILITY NAME: NASHVILLE'S BAR AND GRILL	BUSINESS PHONE: (559) 583-8424	RECORD ID#: PR0007420	DATE: September 11, 2015
FACILITY SITE ADDRESS: 2601 N 11TH STE 105 AVE	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: 2ND+ FOLLOWUP INSPECTION
OWNER NAME: NASHVILLE'S INVESTMENTS, LLC	CERTIFIED FOOD HANDLER: Not Specified	EXP DATE:	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 COLD HOLDING TEMPERATURE(S) [HSC 113996]

Description/Corrective Action: Ambient temperature of bottom portion of reach-in unit across from the grill was noted at 46F.
 Before next routine inspection, a permanent solution to this unit needs to be implemented.

Violation: IMPROPER MAINTENANCE OF FACILITY OR EQUIPMENT [HSC 114161-114182 & 114257]

Description/Corrective Action: Replace all worn/torn door seals of reach-in units.

General Comments:

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

-Ambient temperature of bottom portion of reach-in unit was noted at 46F. Currently, pasta, sauces and few meat are being stored inside bottom unit. Ambient temperature of top unit was noted at 36F. Top unit had some ice and stores primary meat and ingredients. Meat were noted at satisfactory temperatures. Although the entire reach-in unit has much improved from last inspection, the bottom unit is still not able to hold the required temperature of 41F. Utilizing ice is not a permanent solution to help maintain the temperature of the unit. It is important that the facility monitor the unit by maintaining temperature logs and decide on a permanent solution for this unit (ie: having it replaced with an operational unit). All items must be removed from the unit at the end of the day and stored inside the walk-in refrigerator. Before next routine inspection, a permanent solution needs to be implemented as the current operation of this reach-in unit is only temporary.

-Per operator, an employee has registered to take the Certified Food Manager exam. Please forward copy of proof to our Office and once the certificate has been obtained, forward a copy to our Office.

-Continue to focus on general cleanliness throughout the facility and food safety.

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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