



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: NORTH POINTE CHEVRON	BUSINESS PHONE: (559) 582-1199	RECORD ID#: PR0008330	DATE: January 13, 2017
FACILITY SITE ADDRESS: 2665 N 11TH AVE	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: 2ND+ FOLLOWUP INSPECTION
OWNER NAME: AJMER NAHAL	CERTIFIED FOOD MANAGER: RUPINDERJIT NAHAL	EXP DATE: 11/7/2019	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: After the food preparation is finished for the day, please remove all food utensils (spoons, spatulas and scoops) from the food bins in the refrigerator units and start with clean utensils every morning. Several utensils were observed left inside the food bins and food preparation was already finished for the day.

General Comments:

This is a second follow-up inspection to verify compliance with the noted violations reported on 12/21/16.

The following observations were made:

- 1) Hot water was available at the 3 compartment sink. Soap and paper towels were also available.
- 2) The three compartment sink was draining properly.
- 3) Bleach is used to sanitize food service equipment and test strips were obtained to monitor the concentration.
- 4) Deep cleaning has been completed and the overall maintenance of the facility has greatly improved.
- 5) Every employee has obtained food handler certification.

Thank you for your cooperation in resolving the violations that were previously noted. Please continue to maintain a daily cleaning schedule and follow the correct cleaning steps for all food safety equipment. As previously mentioned, this is a billable inspection and you will be invoiced separately. If you have any questions, please contact the Department.

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): N/A <input type="checkbox"/> Potential Food Safety All Star:
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Received By:

Liliana Stransky - REHS

Agency Representative

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: NORTH POINTE CHEVRON	BUSINESS PHONE: (559) 582-1199	RECORD ID#: PR0008330	DATE: December 21, 2016
FACILITY SITE ADDRESS: 2665 N 11TH AVE	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: 1ST FOLLOW UP INSPECTION
OWNER NAME: AJMER NAHAL	CERTIFIED FOOD MANAGER: RUPINDERJIT NAHAL	EXP DATE: 11/7/2019	INSPECTOR: Liliana Stransky - REHS

The items (if any) listed below identify the violation(s) that must be corrected. Thank you for your cooperation.
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Violation: FOODS FROM UNAPPROVED SOURCES [HSC 114021 - 114029]

Description/Corrective Action: Observed food containers inside the refrigerator uncovered. Please cover all food product to prevent cross-contamination. Also, plastic wrap is acceptable but you can't stack containers on top of each other. These can tear the plastic wrap and contaminate the food.

Violation: NO CURRENT FOOD HANDLER CARD CERTIFICATES FOR EMPLOYEES

Description/Corrective Action: Please make sure that all employees have their food handler certification by the next re-inspection.

Violation: IMPROPER MAINTENANCE OF HANDWASH FACILITIES [HSC 113953 - 113593.2]

Description/Corrective Action: There continues to be only warm water at the hand washing station. Correct this violation by the second re-inspection.

Violation: FOODS & EQUIPMENT NOT PROTECTED FROM CONTAMINATION [HSC 113980, 114025-114027]

Description/Corrective Action: The food operators continue to incorrectly wash dishes by adding bleach to the washing cycle instead of using the bleach in the final step to sanitize. The middle bin of the three compartment sink remains clogged.

The proper steps require the removal of all excess food from the dishes, then place dishes inside first bin with hot water and dishwashing liquid, then rinse the dishes in clean water in the middle sink, and finally sanitize the dishes with water and 100ppm bleach solution.

Make sure that you are using test strips (samples provided) to measure the bleach concentration and verify that it is at 100 ppm. Test strips were not available to check the concentration.

General Comments:

This is a follow-up inspection to verify compliance with the noted violations for the inspection on 12/16/16. Cleaning of the overall facility has improved; however, some of the violations remain pending and need to be corrected. A second re-inspection will be done on or after January 9, 2017 to verify compliance. This will be a billable inspection.

Please continue to follow a daily cleaning schedule to prevent accumulation and build-up of food debris. If you have any questions, please contact me by phone or email at Liliana.Stransky@co.kings.ca.us.

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RESULTS OF EVALUATION: PASS NEEDS IMPROVEMENT FAIL

Reinspection Required: Yes: No:

Reinspection Date (on or after): 1/9/2017

Potential Food Safety All Star:

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: NORTH POINTE CHEVRON	BUSINESS PHONE: (559) 582-1199	RECORD ID#: PR0008330	DATE: December 16, 2016
FACILITY SITE ADDRESS: 2665 N 11TH AVE	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: AJMER NAHAL	CERTIFIED FOOD MANAGER: RUPINDERJIT NAHAL	EXP DATE: 11/7/2019	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: IMPROPER MAINTENANCE OF HANDWASH FACILITIES [HSC 113953 - 113593.2]

Description/Corrective Action: The hand washing station dispenses warm water only. Make the necessary repairs by the next re-inspection.

Violation: FOODS & EQUIPMENT NOT PROTECTED FROM CONTAMINATION [HSC 113980, 114025-114027]

Description/Corrective Action: A cell phone was observed on top of the meat slicer. This can introduce cross contamination of food equipment. Employees should not use personal devices during food preparation.

Deep cleaning of the kitchen facility including the back storage area is now required. Accumulation of food debris was observed on counters, walls floors and equipment. Complete this process by the next re-inspection.

Violation: IMPROPER PLUMBING OR LIQUID WASTE DISPOSAL [HSC 114189-114242]

Description/Corrective Action: The three compartment sink was observed clogged. The operator stated that a food extractor is being installed to help break down food and prevent clogging. The sink is indirectly drained and should not require an extractor. Employees need to remove excess food from the dishes before they are washed. Employees must be trained in proper steps for washing dishes.

Violation: IMPROPER FOOD HANDLING PRACTICES [HSC 113961 - 113973]

Description/Corrective Action: Second recording of improper hand washing by employees. One was observed handling tortillas, raw eggs and cooked potatoes without hand washing or use of gloves. The employee was stopped and told to wash hands. This employee was recently hired and does not yet have food handler certification. Please provide proof within 30 days or by the next re-inspection.

Unable to tell if the operators know the proper steps to wash dishes. Dirty dishes were piled up and the middle sink was observed clogged.

Cooked beans were being stirred on the floor. Under no conditions should food be placed directly on the floor.

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One reinspection will be conducted (if needed) at no charge. A service fee is assessed for each additional reinspection required.

The facility was placed on an increased inspection frequency due to the poor safety practices observed during the inspection conducted on 9/12/16. These practices were once again observed during today's inspection and a follow-up re-inspection will be conducted in one week to verify compliance. Failure to comply will result in a billable re-inspection.

Please correct the noted violations as indicated and contact the Department if you have any questions.

Thank you for your cooperation.

RESULTS OF EVALUATION: <input type="checkbox"/> PASS <input type="checkbox"/> NEEDS IMPROVEMENT <input checked="" type="checkbox"/> FAIL	Reinspection Required: Yes: <input checked="" type="checkbox"/> No: <input type="checkbox"/> Reinspection Date (on or after): _____ N/A <input type="checkbox"/> Potential Food Safety All Star:
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FACILITY SITE ADDRESS: 2665 N 11TH AVE	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: AJMER NAHAL	CERTIFIED FOOD MANAGER: RUPINDERJIT NAHAL	EXP DATE: 11/7/2019	INSPECTOR: Liliana Stransky - REHS

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Violation: IMPROPER FOOD HANDLING PRACTICES [HSC 113961 - 113973]

Description/Corrective Action: Operators need to wash hands between using gloves. A new set of gloves should be used for each customer order.

Operators do not know the 3 steps for washing dishes: wash with soap and hot water, rinse in clean water ONLY, and sanitize with 100ppm of chlorine sanitizer.

Do not use the 3 compartment sink for washing potatoes. The prep sink is to wash produce as needed.

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

Description/Corrective Action: The warmer unit does not hold potentially hazardous foods at the proper temperature. These items must be prepared upon order by the customer until the unit is fixed.

Violation: REQUIREMENT NOT MET FOR CALIFORNIA FOOD HANDLER CARD LAW

Description/Corrective Action: All food handlers require food safety training to work in the kitchen. The employees could not demonstrate food safety knowledge or safe practices. This requirement has to be met by the next re-inspection.

Violation: IMPROPER MAINTENANCE OF HANDWASH FACILITIES [HSC 113953 - 113593.2]

Description/Corrective Action: The hot water takes too long to arrive. Hot water at 120F is required. The 3 compartment sink has hot water available.

Violation: FOODS & EQUIPMENT NOT PROTECTED FROM CONTAMINATION [HSC 113980, 114025-114027]

Description/Corrective Action: The storage racks in the back are rusted and should be changed to stainless steel so they're easy to clean.

Spices are stored low and near sink. Cover them to prevent dirty water from falling inside the containers.

Violation: IMPROPER PLUMBING OR LIQUID WASTE DISPOSAL [HSC 114189-114242]

Description/Corrective Action: The three compartment sink drains to a floor drain that was observed clogged. The operator has to manually remove food debris from the floor sink to properly drain. The drain pipe needs to be 1/4 of an inch above floor level so dirty water doesn't back up.

Make the necessary repairs.

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One reinspection will be conducted (if needed) at no charge. A service fee is assessed for each additional reinspection required.

General Comments:

Please correct the noted deficiencies as indicated above. One re-inspection will be done at no charge on or after 9/24/16.
If additional re-inspections are required, you will be billed for each additional inspection.

RESULTS OF EVALUATION: PASS NEEDS IMPROVEMENT FAIL

Reinspection Required: Yes: No:

Reinspection Date (on or after): N/A

Potential Food Safety All Star:

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