



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/health/ehs

FOOD SAFETY EVALUATION REPORT

<b>FACILITY NAME:</b> SHAH'S CHEVRON	<b>BUSINESS PHONE:</b> (559) 583-1696	<b>RECORD ID#:</b> PR0003754	<b>DATE:</b> October 02, 2014
<b>FACILITY SITE ADDRESS:</b> 2497 N 10TH AVE	<b>CITY:</b> HANFORD	<b>ZIP CODE:</b> 93230	<b>INSPECTION TYPE:</b> CONSTRUCTION/EQUIPMENT INSP
<b>OWNER NAME:</b> AJMER SINGH NAHAL/PRITAM SINGH	<b>CERTIFIED FOOD HANDLER:</b> N/A	<b>EXP DATE:</b>	<b>INSPECTOR:</b> Luis Flores - 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:

The food prep remodeling project observed today is now completed. The exhaust hood, flat grill, 4 -gas burner stove, charbroiler, steam table, and reach-in refrigerator were all observed in good operational condition.

The facility is hereby approved to implement food preparation activities.

<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:

Luis Flores - REHS

Agency Representative

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



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<b>FACILITY NAME:</b> SHAH'S CHEVRON	<b>BUSINESS PHONE:</b> (559) 583-1696	<b>RECORD ID#:</b> PR0003754	<b>DATE:</b> August 26, 2014
<b>FACILITY SITE ADDRESS:</b> 2497 N 10TH AVE	<b>CITY:</b> HANFORD	<b>ZIP CODE:</b> 93230	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> AJMER SINGH NAHAL/PRITAM SINGH	<b>CERTIFIED FOOD HANDLER:</b> N/A	<b>EXP DATE:</b>	<b>INSPECTOR:</b> Luis Flores - 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:

The facility was observed to be in very good operational condition at this time. All refrigerated food temperatures monitored were measured at below 41°F.

The operation is currently undergoing remodeling to include hot food preparation. A kitchen exhaust hood has been installed. However, no cooking is being performed. The facility still requires the installation of a food prep sink. A Health Department inspection will be required upon completion of the remodeling project for final project approval. Please schedule an inspection no less than 2 days prior to the anticipated date of kitchen use.

RESULTS OF EVALUATION:  PASS  NEEDS IMPROVEMENT  FAIL

Reinspection Required: Yes:  No:

Reinspection Date (on or after): N/A

Potential Food Safety All Star:

*Kevin Morris*

*Luis Flores - REHS*

Received By:

Agency Representative

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FOOD SAFETY EVALUATION REPORT

<b>FACILITY NAME:</b> SHAH'S CHEVRON	<b>BUSINESS PHONE:</b> (559) 583-7696	<b>RECORD ID#:</b> PR0003754	<b>DATE:</b> February 07, 2013
<b>FACILITY SITE ADDRESS:</b> 2497 N 10TH AVE	<b>CITY:</b> HANFORD	<b>ZIP CODE:</b> 93230	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> AJMER SINGH NAHAL/PRITAM SINGH	<b>CERTIFIED FOOD HANDLER:</b> N/A	<b>EXP DATE:</b>	<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:** IMPROPER HOT HOLDING TEMPERATURE(S) [HSC 113996]

**Description/Corrective Action:** Observed hot dogs and tornados below 135°F . Operator adjusted temperature of warmer unit to raise temperature of foods.

**Violation:** IMPROPER FOOD TEMPERATURE MONITORING [HSC 113998 & 114000]

**Description/Corrective Action:** Thermometer is available but not in use. Please make sure that hot held foods stay at 135°F or higher and monitor them daily by taking actual temperatures. Calibrate the thermometer to ensure accuracy.

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

**Description/Corrective Action:** Areas of the facility (back food counter, 3 compartment sink and restroom) need better upkeep and cleaning. Please do not place or store cat litter bags anywhere near food counters.

**General Comments:**

Observed all cold holding temperatures below 41°F .  
Hand washing stations were stocked with hand soap and paper towels.

Thank you!

<b>RESULTS OF EVALUATION:</b> <input type="checkbox"/> PASS <input checked="" 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> <u>          N/A          </u> <input type="checkbox"/> Potential Food Safety All Star:
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Received By: \_\_\_\_\_

*Liliana Stransky - REHS*

Agency Representative

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