



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: SOCIEDADE DE SAO JOAO, INC. DBA ST. JOHN'S SOCIETY | BUSINESS PHONE: (559) 582-2429 | RECORD ID#: PR0005625 | DATE: September 18, 2016 |
| FACILITY SITE ADDRESS: 8301 8 1/2 AVE | CITY: HANFORD | ZIP CODE: 93230 | INSPECTION TYPE: ROUTINE INSPECTION |
| OWNER NAME: SOCIEDADE DE SAO JOAO INC | CERTIFIED FOOD MANAGER: Not Specified | EXP DATE: | INSPECTOR: Yatee Patel - 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:

Cold holding unit is only turned on during events.

Hot water, soap and paper towel available at all hand washing stations.

No signs of vermin present.

Over all facility was in good operating condition.

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:

Yatee Patel - REHS

Agency Representative

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



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: SOCIEDADE DE SAO JOAO, INC. DBA ST. JOHN'S SOCIETY | BUSINESS PHONE: (559) 582-2429 | RECORD ID#: PR0005625 | DATE: September 25, 2015 |
| FACILITY SITE ADDRESS: 8301 8 1/2 AVE | CITY: HANFORD | ZIP CODE: 93230 | INSPECTION TYPE: ROUTINE INSPECTION |
| OWNER NAME: SOCIEDADE DE SAO JOAO INC | 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 CLEANING OF UTENSILS AND EQUIPMENT [HSC 114095-114099.5 & 114101-114119]

Description/Corrective Action: Observed interior of ice machine with mildew accumulation. Ensure thorough and regular cleaning occurs to prevent accumulation.

General Comments:

Restrooms and hand wash station had hot water, soap and paper towels.

Please ensure hot and cold sticker indicators at the hand wash station is correct (ie: hot water is on the left and cold water is on the right).

Facility is clean and well maintained.

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:

[Handwritten signature]

Susan Lee-Yang - REHS

Received By:

Agency Representative

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



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

| | | | |
|---|---|---------------------------------|---|
| FACILITY NAME: SOCIEDADE DE SAO JOAO, INC. DBA ST. JOHN'S SOCIETY | BUSINESS PHONE: (559) 582-2429 | RECORD ID#: PR0005625 | DATE: September 12, 2013 |
| FACILITY SITE ADDRESS: 8301 8 1/2 AVE | CITY: HANFORD | ZIP CODE: 93230 | INSPECTION TYPE: ROUTINE INSPECTION |
| OWNER NAME: SOCIEDADE DE SAO JOAO INC | CERTIFIED FOOD HANDLER: Not Specified | EXP DATE: | 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: None Noted

General Comments:

- Please make sure that all grease accumulation over cooking equipment is removed after each use.
- Refrigeration unit was empty and not turned on. Please make sure it is able to hold temperature at 41F or below when used.
- Hand washing stations were observed stocked with soap and paper towels. Hot water was also available.
- Overall the facility was observed clean and well maintained.

Thank you!

| | |
|---|--|
| 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: |

Yoni Soares

Received By:

Liliana Stransky - REHS

Agency Representative

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