



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: STAR CAFE	BUSINESS PHONE:	RECORD ID#: PR0000220	DATE: September 07, 2016
FACILITY SITE ADDRESS: 122 W SIXTH ST	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: RATHA NOP	CERTIFIED FOOD MANAGER: RATHA NAP	EXP DATE: 9/22/2016	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 COLD HOLDING TEMPERATURE(S) [HSC 113996]

Description/Corrective Action: Shelled eggs cannot be stored at ambient temperature. Pooled eggs must be placed over ice bath as instructed during the inspection. The egg cartons must be refrigerated.

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

Description/Corrective Action: The overall housekeeping of the kitchen needs to improve. Daily cleaning is necessary to prevent excessive grease build-up. The hood and hood filters are caked with grease. Adhere to a daily cleaning schedule and consider contracting a professional to deep clean and remove the grease from the cooking equipment.

General Comments:

Observed the hand washing station with soap, paper towels and hot water was also available.

The refrigeration units were noted at or below 41F.

The steam table was holding above 135F.

The chlorine sanitizer was observed at 100ppm for the dishwasher.

Please correct the noted violations. These are routinely noted on inspection reports and should stop being a reoccurring problem. Thank you for your cooperation.

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: STAR CAFE	BUSINESS PHONE: (559) 583-8376	RECORD ID#: PR0000220	DATE: February 10, 2016
FACILITY SITE ADDRESS: 122 W SIXTH ST	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: RATHA NOP	CERTIFIED FOOD HANDLER: RATHA NAP	EXP DATE: 9/22/2016	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 HANDWASHING PROCEDURES BY FOODHANDLERS [HSC 113953-113953.4]

Description/Corrective Action: All food handlers need to wash their hands more frequently and when changing tasks. Use utensils, tongs and disposable gloves when possible to limit bare hand contact on food.

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

Description/Corrective Action: Interior lip of ice machine had mildew accumulation. Use 10% bleach/water solution to clean and ensure accumulation does not occur.

Facility has improved on general cleaning around cook area; however, the facility needs to focus on cleaning and decluttering around storage area.

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

Description/Corrective Action: Refrigerator storing eggs located outside the facility was noted at 48F. Lower thermostat and ensure unit is able to maintain 41F or below.

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

Description/Corrective Action: Observed bacon stored above salad mixture inside reach-in refrigerator. All raw meats must be stored below vegetables to prevent cross contamination.

General Comments:

Hand wash stations and restrooms had hot water, soap and paper towels.

Other than noted, cold holding units were below 41F.

Chlorine sanitizer for dishwasher was noted at 100 ppm.

Gravy on the steam table was noted above 135F.

Employees have valid food handler cards.

Facility has improved on general cleaning throughout the kitchen; however, the facility needs to focus on cleaning and decluttering around storage area.

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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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