



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: THE SMOKE JOINT BBQ	BUSINESS PHONE: (559) 707-5139	RECORD ID#: PR0009824	DATE: June 17, 2016
FACILITY SITE ADDRESS: 102 W 7TH ST	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: 1ST FOLLOW UP INSPECTION
OWNER NAME: JOSEPH JOSLIN	CERTIFIED FOOD MANAGER: MARGARITA RAMIREZ	EXP DATE: 11/7/2018	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 CLEANING OF UTENSILS AND EQUIPMENT [HSC 114095-114099.5 & 114101-114119]

Description/Corrective Action: The sanitizer level for the 3 compartment sink and sanitizer buckets was observed above 200ppm. Instruction on safe use was provided by the manager and the solutions were prepared at the proper concentration.

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

Description/Corrective Action: The facility operator is working on moving out unused and non-functional equipment and replacing these with functional units.

Please continue to remove clutter and maintain a daily cleaning schedule to prevent accumulation of food debris. Lids are still missing from trash cans and these are required.

General Comments:

This is a follow-up inspection to verify that prior violations were corrected:

The UV lamp was removed from the facility and there were no flies noted.
Employees were noted with short fingernails, no polish and hair tied back.
All employees have valid food handler certification and one employee is manager certified.
The refrigeration temperatures were noted at or below 41F.
Visible working thermometers were observed inside the units.
Test strips to monitor the sanitizer level were obtained. Instructions provided on how to use them.

Please continue to improve food safety practices and maintain all work areas clean. Your cooperation in addressing the prior violations is appreciated.

Thank you!

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



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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: _____

Liliana Stransky - REHS

Agency Representative _____

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: THE SMOKE JOINT BBQ	BUSINESS PHONE: (559) 707-5139	RECORD ID#: PR0009824	DATE: May 11, 2016
FACILITY SITE ADDRESS: 102 W 7TH ST	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: JOSEPH JOSLIN	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: FOODS & EQUIPMENT NOT PROTECTED FROM CONTAMINATION [HSC 113980, 114025-114027]

Description/Corrective Action: Refrigeration unit next to cooking equipment had raw meat stored at the lowest point (ok), but it was resting on a bag of raw veggies. Food was also observed uncovered. These practices lead to cross contamination of food and require proper storage. This includes ready to eat foods and pre-cooked items at the top, inside proper food containers, fish and eggs at the next shelf also inside proper containers, raw meats at the shelf below it and raw poultry at the very bottom.

The fly UV lamp needs to be mounted on the wall away from the food prep space. Near the entry way is a good location to place it and not on the floor.

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

Description/Corrective Action: The manager of the facility indicated all the food workers had food safety training; however, two were noted with long nails and nail polish, one had unrestrained hair and employees were also eating their lunch in the kitchen and not in the dining room.

Discontinue these practices immediately and provide proper training of safe food handling practices.

Provide proof of food handler certification for each employee by Friday, May 13, 2016. You can fax copies of the certificates to the Department.

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

Description/Corrective Action: The refrigerator by the restroom was observed at 45F. Storage of food is unorganized increasing the risk of cross contamination. Eggs were noted sitting on top of vegetables. Food is left in bags and these are not appropriate food storage containers as they can easily tear. Better organization will also allow proper temperature flow.

The unit did not have a visible working thermometer. One is required in each refrigerator to monitor the temperature of the units. Service the unit if necessary to make sure it can maintain foods at or below 41F at all times.

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

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

Description/Corrective Action: Remove all non-functional equipment from the facility. Replace non-functional refrigerators or repair them since additional refrigeration is needed.

Store items in a way that allows easy cleaning of all equipment, walls and floors to prevent the potential harborage of pests.

Establish and maintain a daily cleaning schedule for the facility.

Keep trash cans lined and with lids to prevent spills. Take out trash as often as needed.

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

Description/Corrective Action: The manager stated that bleach and water is used for sanitizing; however, no test strips were available to monitor the sanitizer level and they were not aware of the proper concentration needed when using bleach. The sanitizer buckets had chlorine at 200ppm.

Obtain test strips and monitor the sanitizer solution and keep it at 100ppm.

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

Description/Corrective Action:

General Comments:

One re-inspection will be done on or after May 27, 2016 to verify compliance with the noted violations, at no charge. All required re-inspections after the first one, will be billed at \$225 per inspection.

Your anticipated cooperation is appreciated. Please contact our Department if you have any questions or concerns regarding this inspection.

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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): <u>5/27/2016</u> <input type="checkbox"/> Potential Food Safety All Star:
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Received By:

Liliana Stransky - REHS

Agency Representative

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