



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: ADOLFO'S	BUSINESS PHONE: (559) 924-5055	RECORD ID#: PR0003498	DATE: September 13, 2016
FACILITY SITE ADDRESS: 44 N 19 1/2 AVE	CITY: LEMOORE	ZIP CODE: 93245	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: ADOLFO P MARTINEZ	CERTIFIED FOOD MANAGER: Not Specified	EXP DATE:	INSPECTOR: Abel Simon - 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: NO CURRENT FOOD HANDLER CARD CERTIFICATES FOR EMPLOYEES

Description/Corrective Action: There was no current food handler card on site. Please make sure an employee obtains this certification within 30 days as noted in the California Food Code Section 113948. Please fax a copy of the card to our office once this has been obtained.

General Comments:

Hand wash station was observed to be fully stocked with hot water, soap, and paper towels for both the bar and mini mart area.

Observed hot and cold water in both sinks for both facilities.

The temperature of the cold holding unit for the mini mart was observed to be below 41°F.

All items were observed to be above the floor six inches.

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:

Abel Simon - 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: ADOLFO'S	BUSINESS PHONE: (559) 924-5055	RECORD ID#: PR0003498	DATE: March 15, 2016
FACILITY SITE ADDRESS: 44 N 19 1/2 AVE	CITY: LEMOORE	ZIP CODE: 93245	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: ADOLFO P MARTINEZ	CERTIFIED FOOD HANDLER: Samantha Brewer	EXP DATE: 1/4/2019	INSPECTOR: Abel Simon - 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: Please clean the nozzle of the beer dispenser of the bar area as it was observed to have grime build up.

Observed ripped bags of anchovies in the bottom of the freezer located in the mini mart area. Please make sure to clean these up and clean up the entire unit prior to restocking.

General Comments:

Temperature of the cold holding units was noted to be below 41°F.

All food items were observed to be above the floor six inches.

Restrooms in both the bar and store area were observed to be fully stocked.

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:

Abel Simon - REHS

Agency Representative

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: ADOLFO'S	BUSINESS PHONE: (559) 924-3881	RECORD ID#: PR0003498	DATE: September 09, 2015
FACILITY SITE ADDRESS: 44 N 19 1/2 AVE	CITY: LEMOORE	ZIP CODE: 93245	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: ADOLFO P MARTINEZ	CERTIFIED FOOD HANDLER: Not Specified	EXP DATE:	INSPECTOR: Veronica Ochoa -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: NO CURRENT FOOD HANDLER CARD CERTIFICATES FOR EMPLOYEES

Description/Corrective Action: Only two employees had valid food handler cards. Please make sure that all bartenders have valid food handler cards within 30 days from the date of hire.

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

Description/Corrective Action: The mechanical dishwasher in the bar area measured at 0 ppm of chlorine sanitizer. As a result, please manually wash, rinse, and sanitize all dishes for the bar area until the unit can be repaired. The mechanical dishwasher must register at 50 ppm of chlorine sanitizer.

General Comments:

Hand wash stations were stocked with soap, paper towels, and hot water in the market and bar. The cold holding units in the market measured at or below 41F.

It was mentioned during the inspection that there would be a possibility that the restaurant area at the bar may be reopened. Should the owner decide to reopen the restaurant portion, please make sure to contact our Department and the City of Lemoore, as the kitchen would need to be remodeled and construction plans would have to be submitted prior to any remodeling taking place.

RESULTS OF EVALUATION: PASS NEEDS IMPROVEMENT FAIL

Reinspection Required: Yes: No:

Reinspection Date (on or after): N/A

Potential Food Safety All Star:

Brent Martinez

Received By:

Veronica Ochoa -REHS

Agency Representative

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