



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

<b>FACILITY NAME:</b> MEDINA'S KITCHEN	<b>BUSINESS PHONE:</b> (559) 410-0341	<b>RECORD ID#:</b> PR0000462	<b>DATE:</b> January 05, 2017
<b>FACILITY SITE ADDRESS:</b> 329 FOX ST	<b>CITY:</b> LEMOORE	<b>ZIP CODE:</b> 93245	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> VIRGINIA MEDINA	<b>CERTIFIED FOOD MANAGER:</b> JORGE MEDINA	<b>EXP DATE:</b> 9/29/2016	<b>INSPECTOR:</b> 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:** FOODS & EQUIPMENT NOT PROTECTED FROM CONTAMINATION [HSC 113980, 114025-114027]

**Description/Corrective Action:** Observed three bowls of meat in containers that were not covered in the cold holding units. Please make sure to keep them covered at all times to prevent possible cross contamination.  
  
Observed a bag of whole onions on the floor to the right of the grill. Please keep all foods above the floor six inches.

**Violation:** NO CURRENT FOOD HANDLER CARD CERTIFICATES FOR EMPLOYEES

**Description/Corrective Action:** Food handlers cards were not available on site. Please make sure to have copies of the food handler card at this facility at all times.

**Violation:** IMPROPER MAINTENANCE OF HANDWASH FACILITIES [HSC 113953 - 113593.2]

**Description/Corrective Action:** Observed paper towels to be out of the dispenser. Please make sure to keep the paper towels in the dispenser at all times.

**General Comments:**

During today's inspection, it was observed that the Mobile Food Unit Business operators, The Classics located in Hanford, are working at this facility. The operator was made aware that online advertisements stated that The Classics social media page indicated that they have moved and will begin operations from Medina's Kitchen. Operator was made aware that this type of advertising gives the impression that they are the new owners. Operator stated that are not the new owners but working under Medina's Kitchen as employees. A written contract was requested by the owner to indicate that the two operators are employees of Medina's Kitchen and not a new business. Please make sure to send this document to our office by Friday January 6, 2017. Operator was made aware that if at anytime there should be a change of ownership, to contact our office and obtain a food vending permit.

The cold holding prep table was noted to be holding temperatures below 41°F.

The temperature of the beans and meat on the oven were observed to be above 135°F.

Please make sure to correct all above noted violations and send the copy of the requested document.

Thank you.

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



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<b>OWNER NAME:</b> VIRGINIA MEDINA	<b>CERTIFIED FOOD MANAGER:</b> JORGE MEDINA	<b>EXP DATE:</b> 9/29/2016	<b>INSPECTOR:</b> 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.

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

<b>FACILITY NAME:</b> MEDINA'S KITCHEN	<b>BUSINESS PHONE:</b> (559) 212-0228	<b>RECORD ID#:</b> PR0000462	<b>DATE:</b> July 01, 2016
<b>FACILITY SITE ADDRESS:</b> 329 FOX ST	<b>CITY:</b> LEMOORE	<b>ZIP CODE:</b> 93245	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> VIRGINIA MEDINA	<b>CERTIFIED FOOD MANAGER:</b> JORGE MEDINA	<b>EXP DATE:</b> 9/29/2016	<b>INSPECTOR:</b> 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: None Noted

General Comments:

Hand wash station was observed to be fully stocked with hot water, soap, and paper towels.

The cold holding units in this facility were noted to be holding below 41°F.

The hot holding steam table was noted to be holding foods above 135°F.

The organization of the items stored in the reach in cold holding unit was noted to be correct.

All items in the storage area were observed to be above the floor.

The current food manager's certification was observed to expire on the September 29th of this year, please make sure to re-certify the food manager's certification and send a copy to our office before the next routine inspection.

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

<b>FACILITY NAME:</b> MEDINA'S KITCHEN	<b>BUSINESS PHONE:</b> (559) 212-0228	<b>RECORD ID#:</b> PR0000462	<b>DATE:</b> December 16, 2015
<b>FACILITY SITE ADDRESS:</b> 329 FOX ST	<b>CITY:</b> LEMOORE	<b>ZIP CODE:</b> 93245	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> VIRGINIA MEDINA	<b>CERTIFIED FOOD HANDLER:</b> VIRGINIA MEDINA	<b>EXP DATE:</b> 7/19/2016	<b>INSPECTOR:</b> ABEL SIMON

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 the cutting board over the prep cold holding table in need of replacing. Please either replace the cutting board or clean it thoroughly as there was grime build up observed on it.

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

**Description/Corrective Action:** Observed improper organization of the inside of the cold holding prep table refrigerator. Raw whole eggs were observed being stored above items that were ready to eat. Please make sure to store raw eggs underneath ready to eat foods.

**General Comments:**

All cold holding temperatures were noted at being below 41°F.

All hot holding temperatures were noted at being above 135°F.

Dry storage foods were noted at being above the floor.

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

Agency Representative

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