



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> MICKY'S BAR & GRILL	<b>BUSINESS PHONE:</b> (559) 924-1591	<b>RECORD ID#:</b> PR0000401	<b>DATE:</b> December 19, 2016
<b>FACILITY SITE ADDRESS:</b> 230 FOX ST	<b>CITY:</b> LEMOORE	<b>ZIP CODE:</b> 93245	<b>INSPECTION TYPE:</b> 2ND+ FOLLOWUP INSPECTION
<b>OWNER NAME:</b> VICKY WOODARD & MIKE KRANTZ	<b>CERTIFIED FOOD MANAGER:</b> LINDA TOSTE	<b>EXP DATE:</b> 3/25/2019	<b>INSPECTOR:</b> 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: None Noted

General Comments:

Today's second re-inspection took place to ensure the facility obtained a commercial cold holding unit for the kitchen. During the inspection, the owner of the facility indicated that a commercial cold holding unit will be obtained; however, temporarily, he is using the walk-in refrigerator for food storage. The walk-in refrigerator is normally used for beer storage. The walk-in refrigerator measured at 41F and crates are being used as temporary shelves to store the food items. Please make sure to store all food items at least six inches above the ground. This may be done by placing the milk crates on top of pellets or soda crates. The home style refrigerator that was noted on previous inspection reports was still in the kitchen area; however, the unit was not being used. The unit was observed locked and unplugged. Please remove the home style refrigerator as soon as possible. When a commercial cold holding unit is obtained for food storage, please ensure the unit measures at or below 41F.

<b>RESULTS OF EVALUATION:</b> <input checked="" type="checkbox"/> PASS <input type="checkbox"/> NEEDS IMPROVEMENT <input type="checkbox"/> FAIL	<b>Reinspection Required:</b> Yes: <input type="checkbox"/> No: <input checked="" type="checkbox"/>
	<b>Reinspection Date (on or after):</b> <u>          N/A          </u> <input type="checkbox"/> Potential Food Safety All Star:

Received By: \_\_\_\_\_

Veronica Ochoa -REHS

Agency Representative

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



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<b>FACILITY NAME:</b> MICKY'S BAR & GRILL	<b>BUSINESS PHONE:</b> (559) 924-1591	<b>RECORD ID#:</b> PR0000401	<b>DATE:</b> October 31, 2016
<b>FACILITY SITE ADDRESS:</b> 230 FOX ST	<b>CITY:</b> LEMOORE	<b>ZIP CODE:</b> 93245	<b>INSPECTION TYPE:</b> 1ST FOLLOW UP INSPECTION
<b>OWNER NAME:</b> VICKY WOODARD & MIKE KRANTZ	<b>CERTIFIED FOOD MANAGER:</b> LINDA TOSTE	<b>EXP DATE:</b> 3/25/2019	<b>INSPECTOR:</b> 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: None Noted

General Comments:

Today's re-inspection took place to verify if the violations noted on the August 2, 2016 were corrected. During the inspection, all but one of the violations were corrected. The facility resealed the floor in the kitchen, installed a sanitizer based mechanical dishwasher, cleaned the mildew of the ice machine, and removed the rancid odor from the bar area. The only remaining item that the facility must comply with is removing the home style refrigeration unit from the kitchen and replacing it with a commercial cold holding unit as instructed on the August 2, 2016 inspection report. As a result, a second re-inspection will take place on or after December 19, 2016 to ensure a commercial cold holding unit has been obtained. This re-inspection will result in a \$225 re-inspection fee. Subsequent re-inspections in order to reach compliance will result in \$225 re-inspection fees.

RESULTS OF EVALUATION:  PASS  NEEDS IMPROVEMENT  FAIL

Reinspection Required: Yes:  No:

Reinspection Date (on or after): N/A

Potential Food Safety All Star:

Veronica Ochoa -REHS

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FOOD SAFETY EVALUATION REPORT

<b>FACILITY NAME:</b> MICKY'S BAR & GRILL	<b>BUSINESS PHONE:</b> (559) 924-1591	<b>RECORD ID#:</b> PR0000401	<b>DATE:</b> August 02, 2016
<b>FACILITY SITE ADDRESS:</b> 230 FOX ST	<b>CITY:</b> LEMOORE	<b>ZIP CODE:</b> 93245	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> VICKY WOODARD & MIKE KRANTZ	<b>CERTIFIED FOOD MANAGER:</b> LINDA TOSTE	<b>EXP DATE:</b> 3/25/2019	<b>INSPECTOR:</b> 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:** IMPROPER MAINTENANCE OF FACILITY OR EQUIPMENT

[HSC 114161-114182 & 114257]

**Description/Corrective Action:**

The facility's floor in the kitchen area has not been resealed as requested on the previous routine inspection. As a result, the facility will have two months to reseat the floor. Before resealing the floor, make sure to properly remove all grease from the floor; otherwise, the seal may not take. Please reseat the floor with a light colored sealant.

The facility's commercial cold holding unit in the kitchen area apparently broke and as a result, the unit was replaced with a home style side by side refrigerator/freezer. Anytime a commercial unit breaks, it must be replaced with a commercial unit. As a result, the home style refrigeration unit must be removed and replaced with a commercial refrigerator.

The inside portion of the facility's ice machine in the bar area had an accumulation of mildew. Please routinely clean the inside of the ice machine with a bleach water solution.

A foul rancid smell was observed in the bar area near the three compartment sink. Please determine the source of the smell and rid the facility of the odor. Equipment near the three compartment sink may have to be removed to determine the source of the smell.

**General Comments:**

During today's inspection, it was observed that the facility did not replace its commercial dishwasher and instead is using the two compartment sink as their warewashing and hand sink. In the future, if it is determined that the two compartment sink cannot serve as warewashing and hand wash sink, our Department may ask for the commercial dishwasher to be reinstalled.

Due to the amount of violations listed above, the facility will be reinspected on or after October 3, 2016 to ensure the violations have been corrected. This re-inspection will be free of charge. However, should the facility need more re-inspections to reach compliance, the facility will be assessed \$225 per re-inspection.

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