



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> REYNA'S RESTAURANT	<b>BUSINESS PHONE:</b> (559) 925-9125	<b>RECORD ID#:</b> PR0000474	<b>DATE:</b> December 07, 2016
<b>FACILITY SITE ADDRESS:</b> 333 E ST	<b>CITY:</b> LEMOORE	<b>ZIP CODE:</b> 93245	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> REYNA SALAS	<b>CERTIFIED FOOD MANAGER:</b> ARACELY SALAS	<b>EXP DATE:</b> 1/22/2020	<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 food items in the reach in cold holding unit located to the left side of walking into the kitchen to have cut foods that were uncovered. Please make sure to keep all foods covered to prevent possible cross contamination. This was observed in previous routine inspections.

**Violation:** IMPROPER PLUMBING OR LIQUID WASTE DISPOSAL [HSC 114189-114242]

**Description/Corrective Action:** Observed a leak underneath the three compartment sink. Please make sure to repair this before the next routine inspection.

**General Comments:**

- All hand wash stations were observed to be fully stocked with hot water, soap, and paper towels.
- The temperature of the hot foods in the holding units were noted to be above 135°F.
- The temperature of the cold holding units and the walk-in refrigerator were observed to be below 41°F.
- The sanitizer in the mechanical warewashing machine was noted to be at 100 PPM Chlorine.
- Both restrooms were observed to be fully stocked.
- Thank you.

<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:

Abel Simon - REHS

Agency Representative

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



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<b>FACILITY NAME:</b> REYNA'S RESTAURANT	<b>BUSINESS PHONE:</b> (559) 925-9125	<b>RECORD ID#:</b> PR0000474	<b>DATE:</b> June 03, 2016
<b>FACILITY SITE ADDRESS:</b> 333 E ST	<b>CITY:</b> LEMOORE	<b>ZIP CODE:</b> 93245	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> REYNA SALAS	<b>CERTIFIED FOOD MANAGER:</b> ARACELY SALAS	<b>EXP DATE:</b> 1/22/2020	<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:** IMPROPER COLD HOLDING TEMPERATURE(S) [HSC 113996]

**Description/Corrective Action:** Observed cheese in a plastic bin submerged in a metal pan containing ice to be measured at 47°F. This unit was adjusted so as to keep all the plastic container to be fully submerged. Please note that all food items that are required to be kept cold are to be held at or below 41°F at all times.

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

**Description/Corrective Action:** The hand wash facility located in the kitchen prep area was observed to have utensils in the sink. Additionally, the paper towel dispenser was not dispensing paper towels. There were two rolling tables located in front of the station as well. Please make sure this hand wash station is fully stocked and utilized to prevent the potential spread of germs when preparing food.

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

**Description/Corrective Action:** Observed a container with lemons being stored in the ice machine located in the bar area. Please discontinue this practice and store the lemons inside a cold holding reach in unit.

**Violation:** IMPROPER PLUMBING OR LIQUID WASTE DISPOSAL [HSC 114189-114242]

**Description/Corrective Action:** Observed the mechanical warewashing unit to be leaking from underneath. Please repair this problem before the next routine inspection.

**General Comments:**

Apart from the above noted equipment, all other cold holding units were observed to be holding their temperatures at or below 41°F.

The temperature of all the foods in hot holding units including beans, rice, chile verde, and meats were noted to be above 135°F.

The mechanical ware washing machine had a sanitizer level of 100 PPM Chlorine.

The restrooms were observed to be fully stocked.

Please correct the above noted violations before the next routine inspection. Thank you.

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