



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 VINEYARD RESTAURANT	BUSINESS PHONE: (559) 707-0625	RECORD ID#: PR0000630	DATE: October 06, 2016
FACILITY SITE ADDRESS: 819 E BUSH ST	CITY: LEMOORE	ZIP CODE: 93245	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: LUCY JONES	CERTIFIED FOOD MANAGER: JOE JONES	EXP DATE: 3/5/2020	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: FOODS & EQUIPMENT NOT PROTECTED FROM CONTAMINATION [HSC 113980, 114025-114027]

Description/Corrective Action: Observed raw poultry not covered inside the reach in unit in front of the grill. This was brought to the attention of the person in charge. Please make sure that all food items being stored are covered to prevent potential cross contamination.

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

Description/Corrective Action: Observed the glass door that covers the cold holding prep table to be broken. Please make sure to repair this before the next routine inspection.

Observed missing light covers over the lights in the food prep areas. Please make sure to install these before the next routine inspection.

General Comments:

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

All cold holding temperatures noted to be at 41°F or below.

Hot holding temperatures noted to be at or above 135°F.

Please correct the above noted violations 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

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



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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: VINEYARD INN RESTAURANT	BUSINESS PHONE: (559) 707-0625	RECORD ID#: PR0000630	DATE: April 01, 2016
FACILITY SITE ADDRESS: 819 E BUSH ST	CITY: LEMOORE	ZIP CODE: 93245	INSPECTION TYPE: 1ST FOLLOW UP INSPECTION
OWNER NAME: LUCY JONES	CERTIFIED FOOD HANDLER: JOE JONES	EXP DATE: 3/5/2020	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: None Noted

General Comments:

A follow-up re-inspection was performed today of this facility to verify compliance with required corrective actions for violations noted on the last routine inspection or re-inspection. The following was noted during today's inspection:

The two baffles that were missing from the hood above the grill have been replaced and installed.

The hot holding temperature of the steam table located in front of this unit was noted to be above 135°F.

All food items in the reach in cold holding unit in front of the grill were observed to be covered.

Thank you for your cooperation with resolving the above noted issues.

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: VINEYARD INN RESTAURANT	BUSINESS PHONE: (559) 707-2322	RECORD ID#: PR0000630	DATE: March 01, 2016
FACILITY SITE ADDRESS: 819 E BUSH ST	CITY: LEMOORE	ZIP CODE: 93245	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: LUCY JONES	CERTIFIED FOOD HANDLER: JOE JONES	EXP DATE: 3/5/2020	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 HOT HOLDING TEMPERATURE(S) [HSC 113996]

Description/Corrective Action: Food items in the hot holding unit were observed to be at 119°F. The foods in this unit was adjusted at the time of the inspection. Please make sure to keep all food items in the hot holding unit at 135°F or above.

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

Description/Corrective Action: Observed two missing baffles from the fume hood. Facility manager stated they have already ordered new ones are being replaced.

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

Description/Corrective Action: Observed multiple items in the reach in cold holding unit and the cold holding prep table to be uncovered. Please keep all these items covered.

Additionally, observed a pair of tongs in a metal container which had raw chicken in it. Please discontinue this practice to avoid potential cross contamination.

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

Description/Corrective Action: Food items in the cold holding prep table were noted to be at 47°F. This unit was lowered at the time of the inspection. The temperature of the cold holding foods is to be held at or below 41°F. Please have service performed on this equipment, in the mean time, all food items being held are to be moved to the walk-in refrigerator.

General Comments:

The hand wash sink was observed to be fully stocked with hot water, soap, and paper towels.

Restrooms were observed to be fully stocked.

This facility has a two compartment sink that is directly plumbed to the sewage line. Should there be any remodeling of the kitchen area, all areas must be compliant with plumbing codes set now.

A re-inspection will be performed on or after March 15, 2016 at no charge to verify compliance with today's noted violations. Should additional re-inspections be required, the facility will be assessed \$225 per inspection. Thank you.

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