



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/health/ehs

OFFICIAL INSPECTION REPORT

FACILITY NAME: BRAVO FARMS RESTAURANT	BUSINESS PHONE: (559) 287-9637	RECORD ID#: PR0009405	DATE: August 04, 2016
FACILITY SITE ADDRESS: 33341 BERNARD DR STE B	CITY: KETTLEMAN CITY	ZIP CODE: 93239	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: JONATHAN VAN RYN	Program Description: 1614 - 1614 FOOD FACILITY-RESTS,B.	EXP DATE: 8/25/2017	INSPECTOR: Vikram Manke

The items (if any) listed below identify the Health Code 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 Comply by 8/19/2016

[HSC 114095-114099.5 & 114101-114119]

Description/Corrective Action: Concentration of sanitizer in the two compartment sink was measured between 0-50 ppm. Per state regulations, the sanitizer must be kept at a concentration around 200 ppm.

Violation: IMPROPER EXCLUSION OF VERMIN OR ANIMALS Comply by 8/19/2016

[HSC 114259-114259.3]

Description/Corrective Action: Many flies were observed in the dining area and some flies were observed in the kitchen area. Facility has installed UV fly trap units in the kitchen and the dining area to control flies. Please consider installation of air curtains/blowers at the entrance door to prevent flies from enter this food facility.

Violation: IMPROPER COLD HOLDING TEMPERATURE(S) Comply by 8/19/2016

[HSC 113996]

Description/Corrective Action: Items in the double door reach in refrigerator/prep table were measured above 41 F. The cole slaw was measured at 48 F. The ambient temperature underneath was measured at 48 F.

Items in the salad prep refrigeration unit were measured above 41 F. The tri tip and the chicken were measured at 46 F and the eggs were measured at 45 F.

Per state law, these units must maintain a temperature of 41 F or below. Please decrease the temperature of these units. If lowering the temperature is not possible, please repair or replace these units.

Violation: IMPROPER MAINTENANCE OF FACILITY OR EQUIPMENT Comply by 8/19/2016

[HSC 114161-114182 & 114257]



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OWNER NAME: JONATHAN VAN RYN	Program Description: 1614 - 1614 FOOD FACILITY-RESTS,B.	EXP DATE: 8/25/2017	INSPECTOR: Vikram Manke

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Description/Corrective Action: Excessive grease was observed in the exhaust hood. In addition, the smoke was seen coming out of the hood and entering kitchen area. The sticker on the hood indicated that the exhaust hood cleaning was due on 07/21/16. Please get this hood serviced by steam cleaning service provider and get the hood vents checked to make sure proper air flow is occurring.

There was excessive water on the floor in the ware washing room. Water appeared to be leaking from dishwasher piping/floor sink area. Operator stated that this water leaks out of floor drain due to overflow when excess food particles in the strainer blocks draining of water. Operator also stated that the drain pipe from dishwasher gets temporarily misplaced causing waste water to flow out on the floor. Please keep the stainer clear of all the food particles to prevent water overflow and secure drain pipe, if necessary, to prevent water flow onto the floor.

General Comments:

Hand wash stations had soap, paper towels, and warm water supply.
All other cold holding units, besides the one noted above, were measured at appropriate temperatures.
Items in hot holding unit were measured above 135 F.
The dishwasher uses high temperature for sanitizing. The temp. reached 180 F.

Please fix the above noted violations.

Reinspection Required: Yes: No: Reinspection Date (on or after): 2/4/2017

Vikram Manke

Environmental Health Specialist

Received By: _____



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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: BRAVO FARMS RESTAURANT	BUSINESS PHONE: (559) 287-9637	RECORD ID#: PR0009405	DATE: January 28, 2016
FACILITY SITE ADDRESS: 33341 BERNARD DR STE B	CITY: KETTLEMAN CITY	ZIP CODE: 93291	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: JONATHAN VAN RYN	CERTIFIED FOOD HANDLER: Meko Feltus	EXP DATE: 8/25/2017	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 container with meat inside the walk in refrigerator with out a lid. Please make sure to keep all items covered at all times. This was corrected on site.

Violation: IMPROPER CLEANING OF UTENSILS AND EQUIPMENT [HSC 114095-114099.5 & 114101-114119]

Description/Corrective Action: The inside and outside of the microwave was observed to have build up of food. Please make sure to clean this equipment as needed.

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

Description/Corrective Action: The cold holding unit behind the salad bar prep area was noted to be at 43°F. Please make sure to lower the temperature and monitor this unit.

General Comments:

Except for the above noted unit, all cold holding units were noted to be below 41°F.

All hot holding temperatures of foods were noted to be above 135°F.

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

Restrooms 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

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



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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: BRAVO FARMS RESTAURANT	BUSINESS PHONE: (559) 287-9637	RECORD ID#: PR0009405	DATE: June 03, 2014
FACILITY SITE ADDRESS: 33341 BERNARD DR STE B	CITY: KETTLEMAN CITY	ZIP CODE: 93291	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: JONATHAN VAN RYN	CERTIFIED FOOD HANDLER: Not Specified	EXP DATE:	INSPECTOR: Lee Johnson - 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: LACK OF OR IMPROPER USE OF THERMOMETERS [HSC 114157-114159]

Description/Corrective Action: Only analog dial face probe thermometers are available and in use. Digital probe thermometers, which are faster and more accurately measure the temperature of thin foods such as burger pattles, are required. Please purchase and use several. Recommend regular logging of hot, cold, and cooking temperatures on a daily basis as well.

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

Description/Corrective Action: The small prep refrigerator on the cook line measured 47F and was adjusted during inspection. Continue to monitor to ensure that the temperature of the foods within the unit are maintained at 41F or less, and adjust or repair further as needed.

Violation: NO CURRENT CERTIFIED FOOD SAFETY PERSON ON STAFF [HSC 113947-113947.6]

Description/Corrective Action: No documentation of a Certified Food Safety Manager on staff was available, but one person is reportedly awaiting his certification. Please forward a copy of the certification as soon as it is received. Recommend certifying more than one person in this facility.

General Comments:

Except as noted above all temperatures checked today were satisfactory. Hand sinks were fully stocked. Sanitizer levels checked were good. The facility was generally noted to be clean. The dish washing machine is broken and awaiting a part for repair. In the interim a three step wash, rinse, sanitize process must be followed for dishwashing. Although not many flies were noted during today's inspection, at times they can be quite numerous in this area. Please install UV fly traps in the dining area and kitchen as needed to control flies.

Thank you.

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