County of Kings - Department of Public Health
Environmental Health Serivces 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:	BUSINESS PHONE:	RECORD ID#:	DATE:
THE SHOPPE AT KETTLEMAN	(559) 386-9386	PR0009406	August 04, 2016
FACILITY SITE ADDRESS:	**CITY:**	**ZIP CODE:**	**INSPECTION TYPE:**
33341 BERNARD DR STE A	KETTLEMAN CITY	93239	ROUTINE INSPECTION
OWNER NAME:	**CERTIFIED FOOD MANAGER:**	**EXP DATE:**	**INSPECTOR:**
HALIM & VICKI AZAR	Melissa Magallan	6/4/2019	Vikram Manke

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: Some items in reach in display refrigerator was measured between 43 to 47 F. Packaged meat items were measured at 47 F and packaged cheese was measured at 43 F. Per state law, dairy items must be stored at 45 F or below and meat items must be stored at 41 F or below. On notification, the operator moved the meat items to another approved refrigerator.

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

Description/Corrective Action: Hand soap was not present at the hand wash station in the ice cream serving area. On notification, the operator provided hand soap at the hand wash station.

General Comments:

All the refrigerators besides the one noted above were measured at 41 F or below.
Three compartment sink had hot water supply, dish soap, and sanitizer.
Sanitizer was measured at appropriate concentration.

RESULTS OF EVALUATION: [X] **PASS** [ ] **NEEDS IMPROVEMENT** [ ] **FAIL**

Reinspection Required: **Yes:** [ ] **No:** [X]

Reinspection Date (on or after): **N/A**

[ ] Potential Food Safety All Star:

Received By:

Vikram Manke
Agency Representative

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

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME:	BUSINESS PHONE:	RECORD ID#:	DATE:
THE SHOPPE AT KETTLEMAN	(559) 779-5166	PR0009406	January 28, 2016
FACILITY SITE ADDRESS:	**CITY:**	**ZIP CODE:**	**INSPECTION TYPE:**
33341 BERNARD DR STE A	KETTLEMAN CITY	93239	ROUTINE INSPECTION
OWNER NAME:	**CERTIFIED FOOD HANDLER:**	**EXP DATE:**	**INSPECTOR:**
HALIM & VICKI AZAR	Not Specified		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: The cold holding unit on the right hand side of the back wall located in the cheese section was noted to be above 41°F. This was noted in the last routine inspection. Please make sure to lower and consider re-organizing the structure of the items inside as to allow air flow to flow more with in the unit.

General Comments:

Apart from the above noted cold holding unit, all other cold holding units were noted at being satisfactory.

All items on the general floor sales area of the facility were observed to be organized.

During the inspection jams were observed being sold in the facility from a Class B cottage food vendor from an outside county. All Class B cottage food vendors are required to obtain a permit/registration from Kings County prior to selling at any locations. The Cottage food operator will be contacted.

Thank you.

RESULTS OF EVALUATION: [X] **PASS** [ ] **NEEDS IMPROVEMENT** [ ] **FAIL**

Reinspection Required: **Yes:** [ ] **No:** [X]

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:	BUSINESS PHONE:	RECORD ID#:	DATE:
THE SHOPPE AT KETTLEMAN	(559) 779-5166	PR0009406	September 25, 2015
FACILITY SITE ADDRESS:	**CITY:**	**ZIP CODE:**	**INSPECTION TYPE:**
33341 BERNARD DR STE A	KETTLEMAN CITY	93239	ROUTINE INSPECTION
OWNER NAME:	**CERTIFIED FOOD HANDLER:**	**EXP DATE:**	**INSPECTOR:**
HALIM & VICKI AZAR	Not Specified		Vikram Singh

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: The temperature of the cold holding unit was measured between 46-50 F. Upon notification, the operator decreased the temperature of this unit. Please obtain a digital thermometer to monitor temperature of this cold holding unit.

General Comments:

The hand wash stations had soap, paper towels, and warm water supply.
Cold holding units were measured at satisfactory temperatures per the state law.
The store area was clean and neatly organized.

Please correct the above noted violation.

RESULTS OF EVALUATION: [X] **PASS** [ ] **NEEDS IMPROVEMENT** [ ] **FAIL**

Reinspection Required: **Yes:** [ ] **No:** [X]

Reinspection Date (on or after): **N/A**

[ ] Potential Food Safety All Star:

Received By:

Vikram Singh
Agency Representative

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