



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: JUNIORS EXPRESS GRILL	BUSINESS PHONE: (559) 707-6997	RECORD ID#: PR0011233	DATE: December 21, 2022
FACILITY SITE ADDRESS: 1675 W LACEY BLVD STE VC1	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: GEORGE SOUSA	CERTIFIED FOOD MANAGER: George M Sousa Jr	EXP DATE: 11/8/2022	INSPECTOR: SEM HAR GEBREGZIABIHE

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 COOLING PROCEDURES [HSC 114002 & 114002.1]

Description/Corrective Action: Observed meat thawing in the food prep sink in ambient air. This is not an approved method of thawing food. Please use the following approved methods:

- As part of a cooking process
- Under refrigeration that maintains the food temperature at 41F or below.
- Completely submerged under potable running water for a period not to exceed two hours at a water temperature of 70F or below, and with sufficient water velocity to agitate and flush off loose particles in to the sink drain.
- In a microwave oven if immediately followed by preparation.

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

Description/Corrective Action: Repeat violation: Observed mildew accumulation in the ice machine. Please ensure the ice machine is cleaned and maintained at all times.

Observed the fryer to be leaking grease from the top of the hood area. This is a potential hazard and needs to be fixed immediately to prevent grease fire.

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

Description/Corrective Action: The facilities food manager card expired on November 8, 2022. Please submit an updated food manager card to the department by no later than January 4, 2022.

Violation: IMPROPER LABEL FOR FOOD OR FOOD ADDITIVE THAT INCLUDES FAT

Description/Corrective Action: Observed food items stored in plastic containers in the walk-in refrigerators to not have proper labels. When storing foods in plastic containers labels must be made for each item to ensure unspoiled food is prepared at the facility. All food without proper labeling on the containers was discarded. Please ensure this is done at all times.

Violation: NO CURRENT FOOD HANDLER CARD CERTIFICATES FOR EMPLOYEES

Description/Corrective Action: No food handler cards for all employees were available for review during the time of inspection. A copy of each employees food handler certificate must be made available at the facility at all times. Please have this rectified as soon as possible.

General Comments:

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



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: JUNIORS EXPRESS GRILL	BUSINESS PHONE: (559) 707-6997	RECORD ID#: PR0011233	DATE: December 21, 2022
FACILITY SITE ADDRESS: 1675 W LACEY BLVD STE VC1	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: GEORGE SOUSA	CERTIFIED FOOD MANAGER: George M Sousa Jr	EXP DATE: 11/8/2022	INSPECTOR: SEM HAR GEBREGZIABIHE

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.

Observations:

Hand washing stations were fully stocked with hot water, soap, and paper towels.

All freezer units were functioning properly at 0F and below.

All refrigeration units were functioning properly at 41F and below.

Facility was observed to be clean with no excess food build up.

Hot water was available at the facility.

A re- inspection will be conducted on or after 01/06/12 to verify compliance. If further re- inspections are needed a \$226 fee will be implemented per inspection. Please contact the department should you have any questions.

Thank you for your time.

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

Revised 1/12

Received By: _____

SEM HAR GEBREGZIABIHE

Agency Representative

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



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: JUNIORS EXPRESS GRILL	BUSINESS PHONE: (559) 707-6997	RECORD ID#: PR0011233	DATE: October 21, 2022
FACILITY SITE ADDRESS: 1675 W LACEY BLVD STE VC1	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: GEORGE SOUSA	CERTIFIED FOOD MANAGER: Not Specified	EXP DATE:	INSPECTOR: Evelyn Elizalde

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: Observed debris build up in ice machine. Please ensure ice machine is clean and free of debris at all times.

General Comments:

The following was observed during today's routine inspection:

- All refrigeration units were at 41 F.
- Hand wash stations had hot water, paper towels and soap.
- Three compartment sink had hot water at 120 F.
- Hot holding foods were at 135 F.

Manager provided a copy of an active food managers certificate for Angie Amezcua that expires on 11/13/2024.

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

Received By:

Evelyn Elizalde

Agency Representative

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