



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: LACEY CHEVRON	BUSINESS PHONE: (559) 583-6043	RECORD ID#: PR0000320	DATE: December 16, 2021
FACILITY SITE ADDRESS: 1702 W LACEY BLVD	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: ROBERT V JENSEN INC	CERTIFIED FOOD MANAGER: CELIA RODRIGUEZ	EXP DATE: 8/11/2023	INSPECTOR: Luis Flores - 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:

Both the sausage/egg muffins and mini burrito held in the hot holding unit were both monitored at 149 F which meets the State Food Code hot holding requirement of 135 F or above.

The walk-in box temperature was observed to be 43 F. No perishable food products were being stored in the unit otherwise the maximum temperature requirement would be no higher than 41 F.

The general sanitation level within the retail establishment is very good.

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: _____

Luis Flores - REHS

Agency Representative

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



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OWNER NAME: ROBERT V JENSEN INC	CERTIFIED FOOD MANAGER: CELIA RODRIGUEZ	EXP DATE: 8/11/2023	INSPECTOR: Liliana Stransky - 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:

Routine inspection -

* Refrigeration units were observed at proper temperatures.

* The hand washing stations at the back and in the restroom were stocked with soap and paper towels. Hot water was also available for the facility.

* In general the store was observed clean and well maintained. Please keep the CO2 canisters secure at all times.

Wearing face masks and keeping safe distancing between employees and customers helps prevent the spread of Covid. Please continue to adhere to the state guidelines during hours of operation.

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:

Liliana Stransky - REHS

Agency Representative

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: LACEY CHEVRON	BUSINESS PHONE: (559) 583-6043	RECORD ID#: PR0000320	DATE: September 03, 2020
FACILITY SITE ADDRESS: 1702 W LACEY BLVD	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: ROBERT V JENSEN INC	CERTIFIED FOOD MANAGER: CELIA RODRIGUEZ	EXP DATE: 8/11/2023	INSPECTOR: Paven Bath

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:

Restroom and Hand washing station: Maintained stocked with soap and paper towels. Proper supply of hot water was available.

Temperature Control: Walk-in cooler was measured below 41F. Hot holding units were above 135F. Hot foods (e.g., Don Miguel's ground beef with cheese burrito was measured at 168F) were noted above 135F.

Documentation: Valid Certified Food Safety Manager certificate was reviewed and updated.

General Sales: Noted to be clutter free and food was observed to be stored in approved shelving.

Other comments: In response to the COVID-19 pandemic, please implement the State (CDPH) guidelines (i.e., maintain a physical distance of 6 feet between individuals, use EPA-approved disinfectants, etc.) with your business.

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:

OK

Received By: _____

Paven Bath

Agency Representative

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