



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

<b>FACILITY NAME:</b> FAST CAFE @ FAST FEDERAL CREDIT UNION	<b>BUSINESS PHONE:</b> (559) 584-0922	<b>RECORD ID#:</b> PR0010040	<b>DATE:</b> August 31, 2020
<b>FACILITY SITE ADDRESS:</b> 312 W 7TH ST	<b>CITY:</b> HANFORD	<b>ZIP CODE:</b> 93230	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> PAULA LEHN, CEO	<b>CERTIFIED FOOD MANAGER:</b> AMANDA MURPHY	<b>EXP DATE:</b> 1/27/2021	<b>INSPECTOR:</b> Yatee Patel - 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:

Food Facility observed closed.

Please call our department when the facility re-opens for a routine inspection. If, the facility has permanently closed, please call so that we can inactivate our records.

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:

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



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Table with 4 columns: FACILITY NAME, BUSINESS PHONE, RECORD ID#, DATE, FACILITY SITE ADDRESS, CITY, ZIP CODE, INSPECTION TYPE, OWNER NAME, CERTIFIED FOOD MANAGER, EXP DATE, INSPECTOR.

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

Description/Corrective Action: The facility does not have a certified food manager on staff. This was also mentioned during the last inspection. Have one staff member take the manager certification exam and forward a copy of the certificate to the Department by fax or email by 10/19/18.

Violation: IMPROPER REHEATING PROCEDURES FOR HOT HOLDING [HSC 114016]

Description/Corrective Action: The chili was observed at 90F. Reheat all foods to 165F before placing them in the hot holding units. Once reheated, take the temperature of the food and record it accordingly. The temperature log should reflect the correct temperature of the food.

General Comments:

Conducted a routine inspection of the facility and made the following observations:

- \* All refrigeration temperatures were observed at 41F or below. The freezer storage in the kitchen, credit union office and facility basement were also observed at correct temperatures.
\* The hand washing stations had soap, paper towels and hot water available.
\* QAC sanitizer concentration for the sanitizer buckets was observed at 200 ppm.
\* Overall the facility is kept clean and well organized.

Please address the noted violations above in a timely manner. Thank you for your attention.

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

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

Reinspection Date (on or after): N/A

[ ] Potential Food Safety All Star:

Handwritten signature of Paula Lehn.

Received By:

Liliana Stransky - REHS

Agency Representative

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<b>FACILITY NAME:</b> FAST CAFE @ FAST FEDERAL CREDIT UNION	<b>BUSINESS PHONE:</b> (559) 584-0922	<b>RECORD ID#:</b> PR0010040	<b>DATE:</b> March 14, 2018
<b>FACILITY SITE ADDRESS:</b> 312 W 7TH ST	<b>CITY:</b> HANFORD	<b>ZIP CODE:</b> 93230	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> PAULA LEHN, CEO	<b>CERTIFIED FOOD MANAGER:</b> Not Specified	<b>EXP DATE:</b>	<b>INSPECTOR:</b> 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: NO CURRENT CERTIFIED FOOD SAFETY PERSON ON STAFF [HSC 113947-113947.6]

Description/Corrective Action: The certified food manger has left the facility. The certification will be obtained by the new manager in the coming month. Provide proof of certification within 30 days.

Violation: IMPROPER REHEATING PROCEDURES FOR HOT HOLDING [HSC 114016]

Description/Corrective Action: Observed chowder in warming unit at 116F. Reheat the soup in the microwave before placing it in the warming unit. Use the warming unit to hold the soup at 135F.

General Comments:

Conducted a routine inspection for the facility. The following observations were made:

- \* Observed refrigeration temperatures at or below 41F. Each were monitored by working thermometers.
- \* The sanitizer for the 3 compartment sink and sanitizer buckets had 200 ppm of QAC sanitizing solution.
- \* Employees were observed wearing gloves to handle ready to eat food.

Overall the facility was observed clean, organized and well maintained.

Please correct the noted deficiencies in a timely manner and thank you for your assistance during today's inspection.

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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