



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

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

Description/Corrective Action: The Mexican pasties obtained from a separate vendor are held in a display case for sales. However, the product manufacturer's information is not provided on the display case. The display case must include signage that identifies the product maker and the city of origination.

The facility operator stated he is discontinuing the sale of this product due to a vendor reliability issue.

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

Description/Corrective Action: The food safety manager certification for this facility is not current. Obtain a current certification and provide that information to this department within the next 45 days.

General Comments:

All monitored hot and cold food products met the State Food Code temperature holding requirements. The facility kitchen, back storage area, walk-in box cooler, retail area, and bathrooms were all observed to be very well organized and maintained. Great job.

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 in blue ink.

Received By:

Luis Flores - 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: GILL'S TRUCK STOP	BUSINESS PHONE: (559) 572-5710	RECORD ID#: PR0006482	DATE: March 26, 2021
FACILITY SITE ADDRESS: 7954 E LACEY BLVD	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: IQBAL S GILL, DALJIT SINGH	CERTIFIED FOOD MANAGER: Harjit Kaur	EXP DATE: 5/19/2020	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:

All cold food temperatures were monitored in the lower 30 F degrees, well below 41 F. Also, hot foods stored in the hot holding unit were monitored well above 135 F. All temperatures met California State Food Code temperature requirements.

The retail food area, food prep area, walk-in box cooler/freezer area, and both restrooms were all observed to be in very good operational condition.

RESULTS OF EVALUATION: PASS NEEDS IMPROVEMENT FAIL

Reinspection Required: Yes: No:

Reinspection Date (on or after): N/A

Potential Food Safety All Star:

No signature due to Covid-19

Luis Flores - REHS

Received By:

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: GILL'S TRUCK STOP	BUSINESS PHONE: (559) 572-5710	RECORD ID#: PR0006482	DATE: August 26, 2020
FACILITY SITE ADDRESS: 7954 E LACEY BLVD	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: IQBAL S GILL, DALJIT SINGH	CERTIFIED FOOD MANAGER: Harjit Kaur	EXP DATE: 5/19/2020	INSPECTOR: 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: IMPROPER COLD HOLDING TEMPERATURE(S) [HSC 113996]

Description/Corrective Action: The cold holding unit across the grill measured over 41F. Owner stated it was due to the frequent opening and closing. Please adjust the temperature such that it measures 41F or lower at all times.

General Comments:

Hand washing station was fully stocked with soap paper towels and hot water.

Bleach is used to sanitize all utensils.

Employees were not observed wearing mask during the visit, it is recommended to follow CDC guidelines for Covid 19. Employees wore after inspector requested owner to encourage all employees wear to avoid an outbreak.

Cold holding units in the main store was 41F and lower. Hot holding foods in the deli case and hot holding steam unit were over 135F.

Thank you for continuing to practice food safety measures along with Covid-19 measures. Sanitizer and social distance tap was observed.

RESULTS OF EVALUATION: PASS NEEDS IMPROVEMENT FAIL

Reinspection Required: Yes: No:

Reinspection Date (on or after): N/A

Potential Food Safety All Star:

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