



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> NAPOLES BAKERY & RESTAURANT	<b>BUSINESS PHONE:</b> (559) 362-4911	<b>RECORD ID#:</b> PR0000132	<b>DATE:</b> December 21, 2021
<b>FACILITY SITE ADDRESS:</b> 1045 DORAN AVE	<b>CITY:</b> CORCORAN	<b>ZIP CODE:</b> 93212	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> SOCORRO MARIBOJOC/CAROLINA CASTRO	<b>CERTIFIED FOOD MANAGER:</b> RICHARD MEDINA	<b>EXP DATE:</b> 12/5/2026	<b>INSPECTOR:</b> MIKEL CHATELLE - 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:** During the routine inspection, temperatures were observed for food products stored in a condiment cold box. Temperatures for the sliced onions and tomatoes were observed to be approximately 55 F. The ice in the container beneath the condiment cold box was replaced and temperatures were retaken. All food temperatures were observed to be at or below 41 F. This deficiency was corrected on-site.

**Violation:** IMPROPER CLEANING OF UTENSILS AND EQUIPMENT [HSC 114095-114099.5 & 114101-114119]

**Description/Corrective Action:** During the routine inspection, it was identified that the sanitizing solutions used to clean food contact surfaces at the facility are not being tested by personnel prior to use. There were no sanitizer test strips available at the facility to test the chlorine sanitizing solutions that it prepares. Obtain chlorine test strips and ensure that sanitizing solutions are tested prior to use. Once test strips have been obtained, contact our office or send an email to mikel.chatelle@co.kings.ca.us.

**General Comments:**

All food items that were stored in refrigerators were stored at or below 41 F.  
Overall, the facility was observed to be in satisfactory sanitary condition.

Carolina Castro and Juan Ramirez were present for the inspection.

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

*Carolina Castro*

MIKEL CHATELLE - REHS

Received By:

Agency Representative

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



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<b>FACILITY NAME:</b> NAPOLES BAKERY	<b>BUSINESS PHONE:</b> (559) 362-4911	<b>RECORD ID#:</b> PR0000132	<b>DATE:</b> October 05, 2020
<b>FACILITY SITE ADDRESS:</b> 1045 DORAN AVE	<b>CITY:</b> ALLENSWORTH	<b>ZIP CODE:</b> 93212	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> RICARDO MEDINA	<b>CERTIFIED FOOD MANAGER:</b> RICHARD MEDINA	<b>EXP DATE:</b> 12/5/2024	<b>INSPECTOR:</b> Paven Batth

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 several boxes cluttered in the bakery prep room located behind the front counter and dining area. Organize these items to allow access to all areas of the facility for inspection purposes.

**Violation:** NO CURRENT FOOD HANDLER CARD CERTIFICATES FOR EMPLOYEES

**Description/Corrective Action:** Not all of the food handlers possess a California Food Handler Card. Ensure every individual who handles food (i.e., preparing, storing, or servicing food) at this facility maintains a valid California Food Handler Card. Please note, individuals must obtain a food handler card within 30 days after the date of hire.

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

**Description/Corrective Action:** Uncleaned utensils were observed inside the hand wash sink. Discontinue such practice. Remove such items and place them inside an approved sink such as a 3-compartment sink to ensure proper cleaning methods are taking place at this facility.

**Violation:** IMPROPER CLEANING OF UTENSILS AND EQUIPMENT [HSC 114095-114099.5 & 114101-114119]

**Description/Corrective Action:** Observed the exhaust hood filter panels to have an accumulation of grease. Remove the grease accumulation and maintain to a clean condition.

Food debris was observed on kitchen floor by the flat top grill. Ensure to clean facility floors on routine basis.

**General Comments:**

Proper hot and cold holding temperatures were measured.

General Sales: Observed to be in fairly good condition with food products properly shelved.

Restroom: Maintained and stocked with an adequate supply of hot water.

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.

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<b>OWNER NAME:</b> RICARDO MEDINA	<b>CERTIFIED FOOD MANAGER:</b> RICHARD MEDINA	<b>EXP DATE:</b> 12/5/2024	<b>INSPECTOR:</b> 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.

RESULTS OF EVALUATION:  PASS  NEEDS IMPROVEMENT  FAIL

Reinspection Required: Yes:  No:

Reinspection Date (on or after):           N/A          

Potential Food Safety All Star:

*Paven Bath*

Received By:

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OFFICIAL INSPECTION REPORT

<b>FACILITY NAME:</b> NAPOLES BAKERY	<b>BUSINESS PHONE:</b> (559) 362-4911	<b>RECORD ID#:</b> PR0000132	<b>DATE:</b> March 27, 2020
<b>FACILITY SITE ADDRESS:</b> 1045 DORAN AVE	<b>CITY:</b> CORCORAN	<b>ZIP CODE:</b> 93212	<b>INSPECTION TYPE:</b> PUBLIC INFORMATION/EDUCATIOI
<b>OWNER NAME:</b> RICARDO MEDINA	<b>Program Description:</b> 1107 - KINGS DPH COVID-19	<b>EXP DATE:</b> 12/5/2024	<b>INSPECTOR:</b> Paven Batth

The items (if any) listed below identify the Health Code 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:

At this time all food sales are for DELIVERY or TAKE-OUT/PICK-UP ONLY.

The staff is aware of social distancing by requesting that customers keep apart a minimum of six feet from each other and staff. Only allow entry to customers that can safely keep the same distance between them while they wait or encourage them to wait in their cars.

Staff is practicing safe food handling procedures to protect food from contamination, monitor hot & cold holding temperatures, and WASH HANDS.

Staff uses sanitizing solution (chlorine 100ppm or QAC 200ppm) for wiping down all counters and work surfaces to reduce the risk of contamination. All work surfaces should be cleaned and sanitized frequently to prevent contamination.

Under no circumstances are employees who feel sick or are sick with respiratory (i.e. fever, coughing or sneezing) or gastrointestinal (i.e. vomiting or diarrhea) symptoms are allowed to work in the facility.

This facility was inspected today to review and verify the above food and employee safety practices are being followed. Please contact our Department for further questions.

Reinspection Required: Yes:  No:  Reinspection Date (on or after): Not Specified

Paven Batth

Environmental Health Specialist

Received By: \_\_\_\_\_