



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: BANGAR'S CHEVRON	BUSINESS PHONE: Not Specified	RECORD ID#: PR0007493	DATE: June 16, 2022
FACILITY SITE ADDRESS: 1680 W HANFORD-ARMONA RD	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: Bangar's Property Inc.	CERTIFIED FOOD MANAGER: N/A	EXP DATE:	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: RESTROOM FACILITIES NOT MAINTAINED [HSC 114250 & 114276]

Description/Corrective Action: Litter debris accumulation was observed in both the men's and women's restrooms. Facility staff cleaned up the litter immediately upon notification.

General Comments:

All monitored refrigeration and freezer units were observed to be holding at good temperatures. The general retail area, back storage room, and walk-in box cooler were all observed well organized and maintained.

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:

AV

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: BANGAR'S CHEVRON	BUSINESS PHONE: Not Specified	RECORD ID#: PR0007493	DATE: June 30, 2020
FACILITY SITE ADDRESS: 1680 W HANFORD-ARMONA RD	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: KARAM SINGH BANGAR	CERTIFIED FOOD MANAGER: N/A	EXP DATE:	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 front retail and back storage areas were observed in satisfactory operational condition.
 All refrigerated food temperatures met State Food Code temperature holding requirements.
 Hot held foods including corn dogs and burritos in the warming unit were monitored at no less than 147 F which is above the minimum holding requirement of 135 F which is also 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): _____ N/A <input type="checkbox"/> Potential Food Safety All Star:

No signature due to Covid-19

Received By: _____

Luis Flores - REHS

Agency Representative

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OFFICIAL INSPECTION REPORT

FACILITY NAME: BANGAR'S CHEVRON	BUSINESS PHONE: Not Specified	RECORD ID#: PR0007493	DATE: March 26, 2020
FACILITY SITE ADDRESS: 1680 W HANFORD-ARMONA RD	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: PUBLIC INFORMATION/EDUCATIOI
OWNER NAME: KARAM SINGH BANGAR	Program Description: 1107 - KINGS DPH COVID-19	EXP DATE:	INSPECTOR: Liliana Stransky - REHS

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:

The staff needs to practice SOCIAL DISTANCING by requesting that customers keep apart a minimum of 6 FEET from each other and staff. Only allow entry to customers that can safely keep the same distance between them while they wait. Encourage only 5-10 customers at a time when possible.

Staff should practice frequent HAND WASHING with soap and water for at least 20 seconds. Also wash hands every time you change gloves.

Staff should use sanitizing solution (chlorine 100ppm or QAC 200ppm) for wiping down all counters and work surfaces to reduce the risk of contamination. All work surfaces, including shopping carts, 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.

An investigation was conducted today to review and verify the above food and employee safety practices are being followed. A copy of this summary will be emailed to the facility operator. Please contact our Department for further questions.

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

Liliana Stransky - REHS

Environmental Health Specialist

Received By: _____