



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> LUSH FINE WINES & SPECIALTY BEERS	<b>BUSINESS PHONE:</b> (559) 707-0808	<b>RECORD ID#:</b> PR0007013	<b>DATE:</b> September 02, 2021
<b>FACILITY SITE ADDRESS:</b> 202 W LACEY BLVD	<b>CITY:</b> HANFORD	<b>ZIP CODE:</b> 93230	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> LINDSEY OLIVEIRA	<b>CERTIFIED FOOD MANAGER:</b> N/A	<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: None Noted

General Comments:

ROUTINE INSPECTION -

\* Refrigeration units were observed below 35F. Cheese and salami trays were noted at 33F.

\* Hand soap, paper towels and hot water was available at the hand sink.

\* Sanitizer was present at adequate concentration at the bar sink.

\* The facility was clean and well maintained.

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

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



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<b>FACILITY NAME:</b> LUSH FINE WINES & SPECIALTY BEERS	<b>BUSINESS PHONE:</b> (559) 707-0808	<b>RECORD ID#:</b> PR0007013	<b>DATE:</b> September 20, 2019
<b>FACILITY SITE ADDRESS:</b> 202 W LACEY BLVD	<b>CITY:</b> HANFORD	<b>ZIP CODE:</b> 93230	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> LINDSEY OLIVEIRA	<b>CERTIFIED FOOD MANAGER:</b> N/A	<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: None Noted

General Comments:

Routine inspection -

\* The hand washing station had soap, paper towels and hot water available.

\* The refrigeration units were noted below 41F. Cheese trays are rotated every two days.

\* Restroom facilities are shared with the entire building. These were observed well maintained but without hot water. Please make sure that employees wash hands inside the facility and use hot water.

\* Overall the facility was observed clean and well maintained.

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:

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<b>FACILITY NAME:</b> LUSH FINE WINES & SPECIALTY BEERS	<b>BUSINESS PHONE:</b> (559) 707-0808	<b>RECORD ID#:</b> PR0007013	<b>DATE:</b> September 18, 2018
<b>FACILITY SITE ADDRESS:</b> 202 W LACEY BLVD	<b>CITY:</b> HANFORD	<b>ZIP CODE:</b> 93230	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> LINDSEY OLIVEIRA	<b>CERTIFIED FOOD MANAGER:</b> N/A	<b>EXP DATE:</b>	<b>INSPECTOR:</b> Susan Lee-Yang - 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:

Hand wash station has hot and cold water, soap, and paper towels.

All cold holding units were noted at or below 41F.

Observed all food products inside the refrigerator covered.

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:

Susan Lee-Yang - REHS

Received By:

Agency Representative

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