County of Kings - Department of Public Health
Environmental Health Serivces 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:	BUSINESS PHONE:	RECORD ID#:	DATE:
ELDORA'S CATERING	(559) 584-7749	PR0000179	September 29, 2020
FACILITY SITE ADDRESS:	**CITY:**	**ZIP CODE:**	**INSPECTION TYPE:**
150 E BIRCH ST	HANFORD	93230	ROUTINE INSPECTION
OWNER NAME:	**CERTIFIED FOOD MANAGER:**	**EXP DATE:**	**INSPECTOR:**
ELDORA MATTOS	TIM MATTOS	5/16/2022	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:

This report is to confirm that we spoke on the phone and you stated that you have not conducted any catering services during the pandemic and you're not expecting to cater any events in 2020.

Since a routine inspection could not be performed, we are requesting that you contact our Department to schedule an inspection prior to catering any future events.

A copy of the unsigned report will be mailed to you for your records. You may contact our office at 559-584-1411 if you have any questions.

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

County of Kings - Department of Public Health
Environmental Health Serivces 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:	BUSINESS PHONE:	RECORD ID#:	DATE:
ELDORA'S CATERING	(559) 584-7749	PR0000179	April 20, 2018
FACILITY SITE ADDRESS:	**CITY:**	**ZIP CODE:**	**INSPECTION TYPE:**
150 E BIRCH ST	HANFORD	93230	ROUTINE INSPECTION
OWNER NAME:	**CERTIFIED FOOD MANAGER:**	**EXP DATE:**	**INSPECTOR:**
ELDORA MATTOS	TIM MATTOS	5/16/2022	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:

Eldora's catering was inspected at the Hanford Civic Center for their catered event on 4/20/18. The following observations were made during today's inspection:

Menu: shredded beef, chicken, corn, rice and salad. Dessert: ice cream.

Eldora had receipts from approved sources for all food items to be served. The only item under preparation was the beef, and it was observed at 212F. The rest of the food items were all in the refrigerator at 37F. The ice cream is bought from Smart and Final and kept in a small freezer until served.

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

The ice machine was clean with no rust or moldy build-up.

The dish washer had chlorine santizer available.

Restroom facilities were observed well maintained.

Thank you!

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

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

Reinspection Date (on or after): **N/A**

[ ] Potential Food Safety All Star:

Eldora Mattos
Received By:

Liliana Stransky - REHS
Agency Representative

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

County of Kings - Department of Public Health
Environmental Health Serivces 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:	BUSINESS PHONE:	RECORD ID#:	DATE:
ELDORA MATTOS	(559) 584-7749	PR0000179	April 21, 2017
FACILITY SITE ADDRESS:	**CITY:**	**ZIP CODE:**	**INSPECTION TYPE:**
150 E BIRCH ST	HANFORD	93230	ROUTINE INSPECTION
OWNER NAME:	**CERTIFIED FOOD MANAGER:**	**EXP DATE:**	**INSPECTOR:**
ELDORA MATTOS	TIM MATTOS	3/16/2015	Abel Simon - 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 FOOD HANDLER CARD CERTIFICATES FOR EMPLOYEES

Description/Corrective Action: REPEAT: There was no food handler card available on site. Operator stated they would take the exam. Please make sure to obtain the card and submit a copy to our office with in 60 days.

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

Description/Corrective Action: Operator showed scheduled food manager's certification course. Course will be completed on May 16, 2017. Please make sure to submit a copy of the food manager's certification to our office with in 60 days.

General Comments:

This operation utilizes the Civic Auditorium in Hanford as their commissary. For today's event, shredded beef, chicken tenders, rice, macaroni and cheese, salad, and a desert.
The temperature of the chicken inside the oven was noted to be above 165°F. The temperature of the salad inside the reach in refrigerator was noted to be at 40°F. Operator had receipts for the food that will be prepared today. Please make sure to keep all hot foods above 135°F. Bleach was available on site for washing, rinsing, and sanitizing dishes. Two thermometers were available on site. Please make sure to submit a copy of the food handler and food manager's certification to our office. Thank you.

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

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

Reinspection Date (on or after): **N/A**

[ ] Potential Food Safety All Star:

Eldora Mattos

Received By:

Abel Simon - REHS

Agency Representative

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