



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: COMFORT INN	BUSINESS PHONE: (559) 584-9300	RECORD ID#: PR0005567	DATE: November 03, 2016
FACILITY SITE ADDRESS: 10 N IRWIN ST	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: HANFORD INVESTORS, INC	CERTIFIED FOOD MANAGER: Not Specified	EXP DATE:	INSPECTOR: 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 had hot water, soap and paper towels.

Cold holding units were noted below 41F.

Observed all food products stored off the ground.

Observed facility clean and maintained.

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



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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: COMFORT INN	BUSINESS PHONE: (559) 584-9300	RECORD ID#: PR0005567	DATE: October 27, 2015
FACILITY SITE ADDRESS: 10 N IRWIN ST	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: HANFORD INVESTORS, INC	CERTIFIED FOOD HANDLER: Not Specified	EXP DATE:	INSPECTOR: ABEL SIMON

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: OTHER PERMIT VIOLATIONS [HSC 17920.3; T25 CCR; KC ORD. 375]

Description/Corrective Action: There is no current food handler's card on site. Please make sure to have an employee who works in the kitchen area complete this course and fax a copy to us with in 30 days.

General Comments:

Cold holding units were observed to be below 41°F.
All appliances were noted to be well maintained.
Organization of the reach in refrigeration unit was observed to be satisfactory.
Thank you.

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:
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ABEL SIMON

Received By:

Agency Representative

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