



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 - COMPLAINT INSPECTION**

<b>FACILITY NAME:</b> WINGSTOP	<b>BUSINESS PHONE:</b> (559) 584-9464	<b>RECORD ID#:</b> PR0009782	<b>DATE:</b> January 05, 2017
<b>FACILITY SITE ADDRESS:</b> 150 N 12TH AVE	<b>CITY:</b> ALLENSWORTH	<b>ZIP CODE:</b> 93230	<b>INSPECTION TYPE:</b> INITIAL HOUSE COMPLNT INSPEC
<b>OWNER NAME:</b> JASON B. KHAN	<b>CERTIFIED FOOD HANDLER:</b> SANTOS VALDEZ	<b>EXP DATE:</b> 11/17/2020	<b>INSPECTOR:</b> Troy Hommerding-REHS

A complaint was recently received by our Department alleging violations of the California Retail Food Code at this facility. In response to the complaint, an inspection of the facility was conducted and our investigation findings are provided below. If violations are noted, then appropriate corrective action is required as listed in the main section of this report. 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.

**Inspection Findings and General Comments:**

Today's inspection was prompted by a complaint alleging refrigeration temperatures are not at the proper requirements and that customers are coming into the restaurant telling employee they have become ill after eating. The results of today's inspection are as follows:

All refrigeration temperatures checked today measured at or below 41°F. Employees on duty today stated no customers have come into the restaurant claiming illness.

Our office has not received any calls from the public claiming illness after eating at this facility.

All hand wash sinks were observed fully stocked today. Restroom were observed fully stocked today.

The Certified Food Manager has changed, please fax, mail or email a copy of the current Certified Food Safety Manager to our office.

The facility does have an accurate digital thermometer. This facility is logging daily refrigeration temperatures, temperatures reviewed in the log were at the proper regulatory requirements

**Violation:** IMPROPER MAINTENANCE OF FACILITY OR EQUIPMENT [HSC 114161-114182 & 114257]

**Description/Corrective Action:** Walk in refrigeration door does not seal properly, the top left corner of the door was observed with a bit of a gap. The door hinges may need a slight adjustment. Temperature in side the unit measure at 42°F. Raw cut french fries measured at 41°F. Please repair the door.

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



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<b>OWNER NAME:</b> JASON B. KHAN	<b>CERTIFIED FOOD HANDLER:</b> SANTOS VALDEZ	<b>EXP DATE:</b> 11/17/2020	<b>INSPECTOR:</b> Troy Hommerding-REHS

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Reinspection Required: Yes:  No:  Reinspection Date (on or after): N/A

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

*Troy Hommerding-REHS*

Agency Representative

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<b>FACILITY NAME:</b> WINGSTOP	<b>BUSINESS PHONE:</b> (559) 584-9464	<b>RECORD ID#:</b> PR0009782	<b>DATE:</b> September 28, 2016
<b>FACILITY SITE ADDRESS:</b> 150 N 12TH AVE	<b>CITY:</b> HANFORD	<b>ZIP CODE:</b> 93230	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> JASON B. KHAN	<b>CERTIFIED FOOD MANAGER:</b> SANTOS VALDEZ	<b>EXP DATE:</b> 11/17/2020	<b>INSPECTOR:</b> Yatee Patel - 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:

All cold holding units were below 41F.  
Hand washing station was fully stocked.  
Sanitizer for 3 comp sink was at 200ppm of Chlorine.  
Equipment like hood, prep tables, ice machine were all in good condition.  
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:

Yatee Patel - REHS

Agency Representative

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FOOD SAFETY EVALUATION REPORT

<b>FACILITY NAME:</b> WINGSTOP	<b>BUSINESS PHONE:</b> (209) 602-4512	<b>RECORD ID#:</b> PR0009782	<b>DATE:</b> March 30, 2016
<b>FACILITY SITE ADDRESS:</b> 150 N 12TH AVE	<b>CITY:</b> HANFORD	<b>ZIP CODE:</b> 93230	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> JASON B. KHAN	<b>CERTIFIED FOOD HANDLER:</b> SANTOS VALDEZ	<b>EXP DATE:</b> 11/17/2020	<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: IMPROPER COLD HOLDING TEMPERATURE(S)

[HSC 113996]

**Description/Corrective Action:** The refrigerator next to the deep fryers was holding at 44F. Raw chicken wings are stored in this unit. Please service the unit and make sure it's able to hold at 41F or below at all times. The door seal appeared to be loose; consider replacing it as part of the repairs.

Monitor the temperature closely and transfer chicken to a working unit if you notice the temperature climbing.

General Comments:

Observed hand washing stations with soap, paper towels and hot water.  
Observed the proper storage and labeling of food products inside the walk-in.  
The restrooms were clean and well maintained.

RESULTS OF EVALUATION:  PASS  NEEDS IMPROVEMENT  FAIL

Reinspection Required: Yes:  No:

Reinspection Date (on or after): N/A

Potential Food Safety All Star:

*Alim Medhraw*

Received By:

*Liliana Stransky - REHS*

Agency Representative

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