



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: KINGS DRIVE-IN	BUSINESS PHONE: (559) 992-4044	RECORD ID#: PR0004992	DATE: January 30, 2017
FACILITY SITE ADDRESS: 1008 BROKAW AVE	CITY: CORCORAN	ZIP CODE: 93212	INSPECTION TYPE: INVESTIGATION - UNCLASSIFIED
OWNER NAME: SALEH N OBEID/QAYED S HASSAN	CERTIFIED FOOD MANAGER: ADEEB OBEID	EXP DATE: 2/18/2021	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:

This Department was contacted by the Kings County Fire Department this morning concerning a smoke related issue associating with the facility's air conditioning system. The following information was obtained from facility operators along with observations made:

1. Upon arrival, no evidence of either smoke or smoke related odor was detected. The reported smoke issue was attributed to a failure of the facility's HVAC system. The HVAC was immediately shut-down after it was turned on this morning. The exact cause of the HVAC failure is unknown at this time. The AC unit will remain off until such time as the operator's AC contractor arrives for assessment and repair.

This unit is not part of the make-up air system and therefore can remain off while the facility is open for business.

2. The facility's make-up air system was not impacted by the AC failure and is fully functional.

The facility is approved for business operation at this time.

Contact our Department at 559-584-1411 or via e-mail with an update on the AC unit once repaired.

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:

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: KINGS DRIVE-IN	BUSINESS PHONE: (559) 992-4044	RECORD ID#: PR0004992	DATE: October 05, 2016
FACILITY SITE ADDRESS: 1008 BROKAW AVE	CITY: CORCORAN	ZIP CODE: 93212	INSPECTION TYPE: INITIAL COMPLAINT INSPECTION
OWNER NAME: SALEH N OBEID/QAYED S HASSAN	CERTIFIED FOOD MANAGER: ADEEB OBEID	EXP DATE: 2/18/2021	INSPECTOR: Vikram Manke

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 inspection was conducted due to an alleged complaint of scombroid food poisoning in a customer who ate "Fish and Chips" at this food facility around 5 PM on Tuesday, 10/4/16.

The dish "Fish and Chips" included cod fish and potato fries. The restaurant manager explained the entire process from the point fish is received to when it served to the customer. The fish is received in frozen state in packages from the delivery vendor (Valley Foods) and it is immediately stored in the bulk storage freezer upon delivery. The fish is prepared and packaged by the company "High Liner Foods" and it contains 32 pieces of frozen, pre-battered, uncooked cod fish. From the bulk storage container, portions of cod fish are taken from the package and transported to a small reach-in freezer in the kitchen per need basis. In the small freezer, cod fish is stored amongst other frozen food items in their respective compartments. Pieces of battered cod fish are then taken out of the freezer upon customer order and cooked for 3 minutes in a deep fat fryer. The cooked fish is immediately served to the customer with no holding time.

All the freezers were checked for proper functioning and cross contamination. The temperature of all the freezers was below freezing point. In the bulk storage freezer, all the frozen food items are stored in original packaging. In the small freezer in the kitchen, frozen food items were stored separately in different compartments. No evidence of cross contamination was observed

Based on today's findings, the complaint could not be substantiated. As a precaution, the operator was recommended to discard the remaining package of cod fish that was used yesterday. Operator discarded the remaining bulk package in the waste receptor behind the restaurant.

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:

Vikram Manke

Agency Representative

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: KINGS DRIVE-IN	BUSINESS PHONE: (559) 992-4044	RECORD ID#: PR0004992	DATE: October 05, 2016
FACILITY SITE ADDRESS: 1008 BROKAW AVE	CITY: CORCORAN	ZIP CODE: 93212	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: SALEH N OBEID/QAYED S HASSAN	CERTIFIED FOOD MANAGER: ADEEB OBEID	EXP DATE: 2/18/2021	INSPECTOR: Vikram Manke

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Violation: None Noted

General Comments:

Hand wash station had soap, paper towels, and warm water supply.
 Temperature of ambient air and food items in the walk-in refrigerator and reach-in prep refrigerator was measured under 41 F.
 Temperature of ambient air and food items in the reach-in prep refrigerator was measured under 41 F.
 Food items in the hot holding unit were measured above 135 F.
 Nozzles of the soda machine were clean.
 Employees were observed using gloves to handle food items.
 This facility records temperature of the refrigerators and hot holding units. The records were verified.

Please secure the carbon dioxide cylinders present in the back area.

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: _____

Vikram Manke

Agency Representative

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