



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: MCDONALDS	BUSINESS PHONE: (559) 992-5833	RECORD ID#: PR0003674	DATE: February 02, 2017
FACILITY SITE ADDRESS: 2003 WHITLEY AVE	CITY: CORCORAN	ZIP CODE: 93212	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: FRANK GIANNOLA/GIANNOLA'S INC	CERTIFIED FOOD MANAGER: Ruldolfo Vidal	EXP DATE: 9/30/2017	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:

Hand wash station had soap, paper towel, and warm water supply. All cold holding units were measured at a temperature below 41 F. Sausage patties in the hot holding units were measured above 135 F. Final cooking temperature of shelled eggs were above 145 F. Sanitizer (quaternary ammonia) was measured at 200 ppm. Soda nozzles were clean and free of buildup.

Please make sure that the time stamps are put on food containers when items are taking out of their respective holding temperatures.

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): <u> </u> N/A <input checked="" type="checkbox"/> Potential Food Safety All Star:

m. Huentob

Received By: _____

Vikram Manke

Agency Representative

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



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Table with 4 columns: FACILITY NAME, BUSINESS PHONE, RECORD ID#, DATE, FACILITY SITE ADDRESS, CITY, ZIP CODE, INSPECTION TYPE, OWNER NAME, CERTIFIED FOOD MANAGER, EXP DATE, INSPECTOR.

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: Ambient air in the refrigerator by the hand wash station was measured at 55 F. Food items in this refrigerator were measured between 55 F and 57 F. On notification, the food items were moved from this refrigerator to the walk-in refrigerator. Per state law, this refrigerator must maintain a temperature of 41 F or below. Please repair or replace this unit.

Violation: IMPROPER CLEANING OF UTENSILS AND EQUIPMENT [HSC 114095-114099.5 & 114101-114119]

Description/Corrective Action: Nozzles of the soda machine had a buildup of soda sugars. This indicates that the nozzles are not being cleaned on a daily basis. Please clean the nozzles daily to avoid accumulation of sugars.

This violation was also noted in the last inspection report.

General Comments:

Hand wash station had soap, paper towels, and warm water supply. Cold holding units, besides the one noted above, were measured under 41 F. Sausage patties and chicken nuggets were measured at satisfactory temperatures. Food safety certifications and temperature monitoring records were reviewed during inspection.

Digital thermometer for the walk-in refrigerator was not functioning properly. Please repair.

Please correct the above noted violations.

RESULTS OF EVALUATION: [] PASS [X] NEEDS IMPROVEMENT [] FAIL. Reinspection Required: Yes: [] No: [X]. Reinspection Date (on or after): N/A. [] Potential Food Safety All Star:

Handwritten signature in blue ink.

Received By:

Vikram Manke

Agency Representative

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: MCDONALDS	BUSINESS PHONE: (559) 992-5833	RECORD ID#: PR0003674	DATE: February 18, 2016
FACILITY SITE ADDRESS: 2003 WHITLEY AVE	CITY: CORCORAN	ZIP CODE: 93212	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: FRANK GIANNOLA/GIANNOLA'S INC	CERTIFIED FOOD HANDLER: Ruldolfo Vidal	EXP DATE: 9/30/2017	INSPECTOR: Vikram Singh

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 CLEANING OF UTENSILS AND EQUIPMENT

[HSC 114095-114099.5 & 114101-114119]

Description/Corrective Action: The nozzles of the soda machine had accumulation of soda sugars. This operator was notified during the previous inspection that these nozzles must be cleaned daily. Please ensure that the nozzles are cleaned on a daily basis.

General Comments:

Hand wash sink had soap, paper towels, and warm water supply.
All the cold holding units were measured under 41 F.
Sausage patties were measured above 155 F.
Employees were using gloves to handle food items.
Food temperature monitoring occurred during the inspection.
Food safety certifications and temperature monitor records were records were verified during inspection.

RESULTS OF EVALUATION: PASS NEEDS IMPROVEMENT FAIL

Reinspection Required: Yes: No:

Reinspection Date (on or after): N/A

Potential Food Safety All Star:

Vikram Singh

Received By:

Agency Representative

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