



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: BIG BOY DRIVE IN	BUSINESS PHONE: (559) 670-3976	RECORD ID#: PR0009845	DATE: January 17, 2017
FACILITY SITE ADDRESS: 418 N IRWIN ST	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: MOHAMED YAHYA	CERTIFIED FOOD MANAGER: Taher Abdo Yahya	EXP DATE: 11/18/2020	INSPECTOR: 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: IMPROPER COLD HOLDING TEMPERATURE(S) [HSC 113996]

Description/Corrective Action: REPEAT: The cold holding prep table located to the left of the grill was noted to be holding temperatures at 50°F. This was noted in the last routine inspection, therefore a follow up inspection will be performed to verify that this unit is holding at or below 41°F. The reach in unit to the left of the table was also noted to be holding temperatures above 41°F. Please make sure both units are repaired.

Violation: IMPROPER MAINTENANCE OF HANDWASH FACILITIES [HSC 113953 - 113593.2]

Description/Corrective Action: The hand wash sink was observed to be missing paper towels. Food handler on site stated that paper towels were ordered. Please make sure to always have paper towels at the dispenser.

General Comments:

Foods in the walk-in freezer were observed to be above the floor six inches.

The general kitchen area was observed to be clean and organized.

The restrooms were observed to be fully stocked.

A re-inspection will be performed at no charge to verify compliance with today's noted violations on or after January 31, 2017. Should additional re-inspections be required, the facility will be assessed \$225 per inspection.

RESULTS OF EVALUATION: <input type="checkbox"/> PASS <input checked="" type="checkbox"/> NEEDS IMPROVEMENT <input type="checkbox"/> FAIL	Reinspection Required: Yes: <input checked="" type="checkbox"/> No: <input type="checkbox"/>
	Reinspection Date (on or after): <u>1/31/2017</u> <input type="checkbox"/> Potential Food Safety All Star:

Received By: _____


 Abel Simon - 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: BIG BOY DRIVE IN	BUSINESS PHONE: (559) 670-3976	RECORD ID#: PR0009845	DATE: July 26, 2016
FACILITY SITE ADDRESS: 418 N IRWIN ST	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: MOHAMED YAHYA	CERTIFIED FOOD MANAGER: Taher Abdo Yahya	EXP DATE: 11/18/2020	INSPECTOR: 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 refrigeration prep unit next to the flat grill was observed above 41F. The operator will adjust the thermostat to lower the temperature and add ice to the holding bins in the meantime.

General Comments:

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

The final cooking temperature of the hamburger patty was 180F.

Overall the facility was very clean and organized.

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:

Liliana Stransky - REHS

Agency Representative

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