



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: JIMMY JOHN'S	BUSINESS PHONE: (661) 706-0551	RECORD ID#: PR0009839	DATE: August 24, 2016
FACILITY SITE ADDRESS: 366 N 12TH AVE	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: FELICIA LISMAN	CERTIFIED FOOD MANAGER: CHUCK LISMAN	EXP DATE: 4/8/2019	INSPECTOR: 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 (walk in and desi case) was at 41F.

Hand washing station was fully stocked.

Soda machine was well maintained.

Rest rooms - OK.

Facility was really clean and well organized.

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

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



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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: JIMMY JOHN'S	BUSINESS PHONE: (661) 706-0551	RECORD ID#: PR0009839	DATE: January 28, 2016
FACILITY SITE ADDRESS: 366 N 12TH AVE	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: FELICIA LISMAN	CERTIFIED FOOD HANDLER: Not Specified	EXP DATE:	INSPECTOR: 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:

Cold holding units were all below 41 F.

Recommend noting down the temperatures of all unit in a temperature log.

Also, please fax over all employee food handler certifications. Manager could not locate all of them, but stated they all have them and may be in a different location.

Over all food facility was satisfactory. Hand wash station was fully stocked.

Encourage frequent hand washing practice.

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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