



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

<b>FACILITY NAME:</b> A & W FAMILY RESTAURANT	<b>BUSINESS PHONE:</b> (559) 410-8877	<b>RECORD ID#:</b> PR0000172	<b>DATE:</b> January 18, 2017
<b>FACILITY SITE ADDRESS:</b> 1113 N 10TH AVE	<b>CITY:</b> HANFORD	<b>ZIP CODE:</b> 93230	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> STEVEN TE	<b>CERTIFIED FOOD MANAGER:</b> STEVEN TE	<b>EXP DATE:</b> 7/28/2019	<b>INSPECTOR:</b> 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: None Noted

General Comments:

Hand wash station was observed to be fully stocked with hot water, soap, and paper towels.

The temperature of the cold holding units was noted to be below 41°F.

The temperature of the chili in the hot holding pot was noted to be above 135°F.

All food items were observed to be covered.

The restrooms were observed to be stocked.

All staff on site had current food handler and food manager certifications.

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: \_\_\_\_\_

Abel Simon - REHS

Agency Representative

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



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<b>OWNER NAME:</b> STEVEN TE	<b>CERTIFIED FOOD MANAGER:</b> STEVEN TE	<b>EXP DATE:</b> 7/28/2019	<b>INSPECTOR:</b> Abel Simon - REHS

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Thank you.

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Reinspection Required: Yes:  No:

Reinspection Date (on or after): N/A

Potential Food Safety All Star:

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

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<b>FACILITY NAME:</b> A & W FAMILY RESTAURANT	<b>BUSINESS PHONE:</b> (559) 410-8877	<b>RECORD ID#:</b> PR0000172	<b>DATE:</b> July 26, 2016
<b>FACILITY SITE ADDRESS:</b> 1113 N 10TH AVE	<b>CITY:</b> HANFORD	<b>ZIP CODE:</b> 93230	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> STEVEN TE	<b>CERTIFIED FOOD MANAGER:</b> STEVEN TE	<b>EXP DATE:</b> 7/28/2019	<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: None Noted

General Comments:

Temperatures of refrigeration units were noted below 41F.

Final cooking temperatures for hamburgers were between 175 - 183F. The chili was 182F.

The sanitizer level for the 3 compartment sink and sanitizer buckets was noted at 100ppm of chlorine.

The facility was observed sanitary and 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: \_\_\_\_\_

*Liliana Stransky - REHS*

Agency Representative

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