



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: A & W HAMBURGERS	BUSINESS PHONE: (559) 583-1664	RECORD ID#: PR0003491	DATE: January 13, 2017
FACILITY SITE ADDRESS: 1675 W LACEY BLVD STE VC7	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: VANCARY, INC	CERTIFIED FOOD MANAGER: TISHA M. DE BEM	EXP DATE: 2/19/2020	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: None Noted

General Comments:

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

The temperature of all cold holding units was noted to be at or below 41°F.

All food items were noted to be above the floor six inches.

The sanitizer in the three compartment sink was noted to be at 50 PPM Quat.

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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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: A & W HAMBURGERS	BUSINESS PHONE: (559) 583-1664	RECORD ID#: PR0003491	DATE: July 25, 2016
FACILITY SITE ADDRESS: 1675 W LACEY BLVD STE VC7	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: VANCARY, INC	CERTIFIED FOOD MANAGER: TISHA M. DE BEM	EXP DATE: 2/19/2020	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 refrigerator to the right of the register was noted at 46F. Please adjust the temperature and monitor closely. If the temperature does not drop to 41F or below, transfer dairy products to a different unit.

General Comments:

Observed refrigeration units at or below 41F, with the exception of the unit to the right of the registers.

The chili was observed at 151F.

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

In general the facility was noted clean and well maintained.

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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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: A & W HAMBURGERS	BUSINESS PHONE: (559) 583-1664	RECORD ID#: PR0003491	DATE: January 21, 2016
FACILITY SITE ADDRESS: 1675 W LACEY BLVD STE VC7	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: VANCARY, INC	CERTIFIED FOOD HANDLER: TISHA M. DE BEM	EXP DATE: 2/19/2020	INSPECTOR: Susan Lee-Yang - 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 had hot water, soap and paper towels.

Cold holding units were noted at or below 41F.

Chili was noted at 148F.

QAC sanitizer in 3-compartment sink was noted at 200 ppm.

Temperature logs are up-to-date.

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:

Susan Lee-Yang - REHS

Agency Representative

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