



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> ARBY'S RESTAURANT #7070	<b>BUSINESS PHONE:</b> (818) 334-5999	<b>RECORD ID#:</b> PR0005565	<b>DATE:</b> August 12, 2016
<b>FACILITY SITE ADDRESS:</b> 824 W LACEY BLVD	<b>CITY:</b> HANFORD	<b>ZIP CODE:</b> 93230	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> KOOROSH ZAGHI	<b>CERTIFIED FOOD MANAGER:</b> ANGELIA GRITTON	<b>EXP DATE:</b> 3/30/2020	<b>INSPECTOR:</b> 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:** UNNECESSARY ITEMS AND LITTER (HSC 114257.1)

**Description/Corrective Action:** Observed bike stored in the kitchen. Bike should not be taken into the facility and should be stored outside.

**Violation:** IMPROPER MAINTENANCE OF FACILITY OR EQUIPMENT [HSC 114161-114182 & 114257]

**Description/Corrective Action:** Replace dying light inside walk-in freezer.

**General Comments:**

- Hand wash stations have hot water, soap and paper towels.
- Restroom has hot water, soap and air hand dryer.
- All cold holding units were noted at or below 41F.
- QAC sanitizer for 3-compartment sink and buckets were noted at 200 ppm.
- Roast beef in hot holding unit was noted at 167F.
- Observed facility clean and well maintained.

**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



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> ARBY'S RESTAURANT #7070	<b>BUSINESS PHONE:</b> (818) 334-5999	<b>RECORD ID#:</b> PR0005565	<b>DATE:</b> February 12, 2016
<b>FACILITY SITE ADDRESS:</b> 824 W LACEY BLVD	<b>CITY:</b> HANFORD	<b>ZIP CODE:</b> 93230	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> KOOROSH ZAGHI	<b>CERTIFIED FOOD HANDLER:</b> ANGELIA GRITTON	<b>EXP DATE:</b> 3/30/2020	<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, and the cooked roast beef was noted above 135F.  
The hand washing stations were observed stocked with soap and paper towels.  
Overall the facility was noted clean, organized and properly 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

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



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> ARBY'S RESTAURANT #7070	<b>BUSINESS PHONE:</b> (818) 334-5999	<b>RECORD ID#:</b> PR0005565	<b>DATE:</b> August 04, 2015
<b>FACILITY SITE ADDRESS:</b> 824 W LACEY BLVD	<b>CITY:</b> HANFORD	<b>ZIP CODE:</b> 93230	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> KOOROSH ZAGHI	<b>CERTIFIED FOOD HANDLER:</b> ANGELIA GRITTON	<b>EXP DATE:</b> 3/30/2020	<b>INSPECTOR:</b> 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 stations had hot water, soap and paper towels.
- All cold holding units were noted below 41F.
- QAC sanitizer in the 3-compartment was noted at 200 ppm.
- Temperature logs are up-to-date.
- Facility is in good operating condition.

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

*Angelia Grifton*

Received By:

*Susan Lee-Yang - REHS*

Agency Representative

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