



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: AUNTIE ANNE'S PRETZELS	BUSINESS PHONE: Not Specified	RECORD ID#: PR0009491	DATE: October 30, 2015
FACILITY SITE ADDRESS: 1675 W LACEY BLVD #G2	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: DOUBLE P CORPORATION	CERTIFIED FOOD HANDLER: SOLYA ANGULO	EXP DATE: 3/17/2020	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: IMPROPER CLEANING OF UTENSILS AND EQUIPMENT [HSC 114095-114099.5 & 114101-114119]

Description/Corrective Action: Observed plastic cup inside ice machine dispenser. Please keep a scoop for ice that is clean and stored outside of the dispensing machine. Do not store any other items inside. This can cause cross contamination.

General Comments:

Cold holding temps were satisfactory.

Sanitizer in 3 compartment sink was 200ppm.

Over all facility observed clean.

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:

Yatee Patel - REHS

Received By:

Agency Representative

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



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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: AUNTIE ANNE'S SOFT PRETZELS	BUSINESS PHONE: (559) 584-8895	RECORD ID#: PR0003585	DATE: February 05, 2014
FACILITY SITE ADDRESS: 1675 W LACEY BLVD G-2	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: PATRICIA ANN COSTNER	CERTIFIED FOOD HANDLER: CLAUDIA CARDOZA	EXP DATE: 12/12/2018	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 unit was at 38F.
Sanitizer level was at 200ppm.
Overall facility was in excellent condition.
Temperature log was filled in.
Thank you.

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

Yatee Patel - REHS
Agency Representative

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: AUNTIE ANNE'S SOFT PRETZEL	BUSINESS PHONE: (559) 584-6884	RECORD ID#: PR0003585	DATE: January 04, 2013
FACILITY SITE ADDRESS: 1675 W LACEY BLVD G-2	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: PATRICIA ANN COSTNER	CERTIFIED FOOD HANDLER: FRANKIE HERNANDEZ	EXP DATE: 5/22/2014	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:

Restroom and hand wash station had hot water, soap, and paper towels.

All cold holding units were noted below 41° F.

QAC sanitizer in 3 -companment sink and buckets were noted at 200 ppm.

All employees have CA Food Handler Cards.

Facility is clean and in good operating condition.

RESULTS OF EVALUATION: PASS NEEDS IMPROVEMENT FAIL

Reinspection Required: Yes: No:

Reinspection Date (on or after): N/A

Potential Food Safety All Star:

Claudia Andoza

Received By:

Susan Lee-Yang - REHS

Agency Representative

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