



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/health/ehs

OFFICIAL INSPECTION REPORT

FACILITY NAME: DENNY'S	BUSINESS PHONE: (559) 333-5006	RECORD ID#: PR0008915	DATE: September 27, 2016
FACILITY SITE ADDRESS: 27585 BERNARD DR	CITY: KETTLEMAN CITY	ZIP CODE: 93239	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: BOB SHIRALIAN/CHASE INC	Program Description: 1614 - 1614 FOOD FACILITY-RESTS,B	EXP DATE: 6/1/2017	INSPECTOR: Troy Hommerding-REHS

The items (if any) listed below identify the Health Code 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 temperatures were measured at or below 41°F. Walk-in refrigeration unit was organized.

All hot holding temperatures were measured at or above 135°F.

Ware washing unit test strip indicated chlorine sanitizer is at 50 ppm, test strips indicated the sanitizer buckets for wipe cloths at 200 ppm quat.

Food handler cards are present for employees. This facility is using a thermocouple for monitoring and daily logging of cooking, hot and cold holding temperatures.

Restrooms were observed clean today. All employee hand wash sinks were observed fully stocked.

Reinspection Required: Yes: No: Reinspection Date (on or after): 3/27/2017

Troy Hommerding-REHS

Environmental Health Specialist

Received By: _____



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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: DENNY'S	BUSINESS PHONE: (559) 386-0523	RECORD ID#: PR0008915	DATE: January 28, 2016
FACILITY SITE ADDRESS: 27585 BERNARD DR	CITY: KETTLEMAN CITY	ZIP CODE: 93239	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: BOB SHIRALIAN/CHASE INC	CERTIFIED FOOD HANDLER: Kaejon Ahmadi	EXP DATE: 6/1/2017	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: FOODS & EQUIPMENT NOT PROTECTED FROM CONTAMINATION [HSC 113980, 114025-114027]

Description/Corrective Action: Observed pancake batter and sliced avocados without lids in the cold holding reach in unit to be uncovered. This unit is located in front of the grill on the far left. This was corrected on site. Please make sure to remember to keep all food items covered to prevent possible cross contamination.

General Comments:

- All cold holding units were noted to be at or below 41°F.
- All hold holding temperatures were noted to be above 135°F.
- Restrooms were observed to be fully stocked.
- Hand wash sink was observed to be fully stocked.
- Hot holding temperatures were observed to be above 135°F.
- 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 type="checkbox"/> 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: DENNY'S	BUSINESS PHONE: (559) 386-0523	RECORD ID#: PR0008915	DATE: January 21, 2015
FACILITY SITE ADDRESS: 27585 BERNARD DR	CITY: KETTLEMAN CITY	ZIP CODE: 93239	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: BOB SHIRALIAN/CHASE INC	CERTIFIED FOOD HANDLER: Kaejon Ahmadi	EXP DATE: 6/1/2017	INSPECTOR: Kimberly Schneider

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: REPEAT: Cold holding unit located in the center of both grills was noted at 47° F where eggs, cheese, is stored. Observed a leak and puddle of water in same unit. Please fix.

Cold holding prep unit noted at 47°F located at cookline where salsa and tomatoes are stored at cookline near handsink by entrance door.

Violation: IMPROPER CLEANING OF UTENSILS AND EQUIPMENT [HSC 114095-114099.5 & 114101-114119]

Description/Corrective Action: Missing chlorine sanitizer test strips. Please provide to ensure dishmachine sanitizer is at least 50ppm Chlorine.

Violation: IMPROPER MAINTENANCE OF HANDWASH FACILITIES [HSC 113953 - 113593.2]

Description/Corrective Action: Hand Sink located near milk reach unit was missing paper towels and Hand sink located at service station missing soap. Please keep stocked at all times to ensure proper handwashing.

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

Description/Corrective Action: Heavy grease build up surrounding grease receptacle. Please clean more frequently.

Build up under fryer units and door panels. Please focus on detail cleaning at cookline.

General Comments:

A re-inspection will be performed at no charge to verify compliance with today's noted violations. Should additional re-inspections be required, the facility will be assessed \$220 per inspection. A re-inspection will be conducted on after January 28, 2015.

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