



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: IN-N-OUT BURGER #95	BUSINESS PHONE: (559) 386-0400	RECORD ID#: PR0003588	DATE: September 22, 2016
FACILITY SITE ADDRESS: 33464 BERNARD DR	CITY: KETTLEMAN CITY	ZIP CODE: 932399999	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: IN-N-OUT BURGER #95	CERTIFIED FOOD MANAGER: Karen A Raymon	EXP DATE: 1/19/2017	INSPECTOR: Troy Hommerding-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 MAINTENANCE OF FACILITY OR EQUIPMENT

[HSC 114161-114182 & 114257]

Description/Corrective Action: Reach-in refrigeration units on the cook line, the doors do not close properly leaving a small open gap. Temperatures of raw hamburger patties inside the refrigeration units measured at 39°F-40°F. Please adjust or repair the reach-in refrigeration doors on the cooks line.

Please clean the floor sinks, floor sink by the drive thru pick up window was observed with debris.

General Comments:

Hand wash station were observed fully stocked today. Employees were observed washing thier handing periodically during today's inspection.

Facility is using a digital thermocouple for monitoring food cooking and holding temperatures.

Cold holding tempertures were measured at or below 41° F.

Five cooked hamburger patiiies were checked today for final cooking temperatures, all measured above 170°F.

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:

Troy Hommerding-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

FACILITY NAME: IN-N-OUT BURGER #95	BUSINESS PHONE: (559) 386-0400	RECORD ID#: PR0003588	DATE: December 09, 2015
FACILITY SITE ADDRESS: 33464 BERNARD DR	CITY: KETTLEMAN CITY	ZIP CODE: 932399999	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: IN-N-OUT BURGER #95	CERTIFIED FOOD HANDLER: Javier Gonzalez	EXP DATE: 12/13/2016	INSPECTOR: Troy Hommerding-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:

Today's inspection was prompted by a complaint alleging two persons became ill after consuming hamburgers at this location. A routine inspection was also conducted today.

The results of today's inspection are as follows:

All cold holding temperatures were measured at or below 41 F. Once delivered to the facility, raw hamburger patties are kept in refrigeration units for up to five days. After five days, the raw hamburger patties are discarded.

All cooking temperatures measured today were over 170 F.

The manager stated he could not remember if any employees were ill at work during that day; no employees were noted ill today.

All hand wash sinks were observed properly stocked today.

Sanitizer containers were observed being changed during today's site visit.

This facility is using a digital thermometer to check and log cooking and hot & cold holding temperatures during the day and night shifts.

The manager stated no other complaints have been received by any of his staff.

Our office has not received any other complaints.

At this time the complaint can not be substantiated.

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:

Troy Hommerding-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/health/ehs

FOOD SAFETY EVALUATION REPORT

Table with 4 columns: FACILITY NAME, BUSINESS PHONE, RECORD ID#, DATE, FACILITY SITE ADDRESS, CITY, ZIP CODE, INSPECTION TYPE, OWNER NAME, CERTIFIED FOOD HANDLER, EXP DATE, INSPECTOR.

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

Description/Corrective Action: Grease catch cup was observed missing from the back hood grill. Please replace catch cup before using this grill again.

Violation: FOODS & EQUIPMENT NOT PROTECTED FROM CONTAMINATION [HSC 113980, 114025-114027]

Description/Corrective Action: Today cooked hamburger patties with toasted buns waiting for final assembly were observed on the grill next to raw patties being cooked on the grill. This practice of placing raw patties on the grill next to outgoing hamburger patties with buns may cause cross contamination as raw hamburger juices may splash onto the partially assembled hamburger patty and bun. This department recommends this practice be changed to ensure potential cross contamination is avoided.

General Comments:

All cold holding temperatures were measured at or below 41 F. Six hamburger patties were checked for final cooking temperatures today. Final cooking temperatures ranged from 179-181 F. Food handlers cards were observed on file today. The Q/A log for this facility was reviewed today. Date marking was noted on products in the walk in refrigeration unit today.

Please address the noted violations observed today.

RESULTS OF EVALUATION: [] PASS [X] NEEDS IMPROVEMENT [] FAIL. Reinspection Required: Yes: [] No: [X]. Reinspection Date (on or after): N/A. [] Potential Food Safety All Star:

Handwritten signature in blue ink.

Received By:

Troy Hommerding-REHS

Agency Representative

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