County of Kings - Department of Public Health
Environmental Health Serivces 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:	BUSINESS PHONE:	RECORD ID#:	DATE:
MCDONALDS	(559) 386-0406	PR0000428	August 04, 2016
FACILITY SITE ADDRESS:	**CITY:**	**ZIP CODE:**	**INSPECTION TYPE:**
27513 WARD DR	KETTLEMAN CITY	93239	ROUTINE INSPECTION
OWNER NAME:	**CERTIFIED FOOD MANAGER:**	**EXP DATE:**	**INSPECTOR:**
JAMES ABBATE	Oscar Ledesma	5/16/2018	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: Soda machine equipment, a water leak was observed from the equipment on rack system in the back storage area. Water was observed leaking down the soda rack and being collected in a bucket. The General Manager stated Coke service has already been called and will be here shortly to repair the issue. Please call this office when this has been repaired.

Protective light cover in the walk in refrigeration unit was observed missing, please replace.

Violation: IMPROPER CLEANLINESS OR HYGIENE OF FOODHANDLERS [HSC 113967-113973]

Description/Corrective Action: A food handler was observed using their arm sleve/shoulder to wipe their forehead/brow area of sweat while cooking on the burger station on at least two different occasions. Please discontinue this practice.

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

Description/Corrective Action: Employee hand wash sink in the kitchen area, the paper towels were not in the dispenser properly. This was fixed during the inspection.

General Comments:

All hot holding temperature checked today were at or above 135F.

All cold holding temperatures were at or below 41F.

Restrooms are maintained by the Chevron store next door.

Food items in the refrigeration unit are rotated by date making, first in-first out.

Facility is using a digital thermometer to log cooking and holding temperatures.

Please correct the noted violations as soon as possible.

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

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MCDONALDS	(559) 386-0406	PR0000428	August 04, 2016
FACILITY SITE ADDRESS:	**CITY:**	**ZIP CODE:**	**INSPECTION TYPE:**
27513 WARD DR	KETTLEMAN CITY	93239	ROUTINE INSPECTION
OWNER NAME:	**CERTIFIED FOOD MANAGER:**	**EXP DATE:**	**INSPECTOR:**
JAMES ABBATE	Oscar Ledesma	5/16/2018	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.

RESULTS OF EVALUATION: [X] **PASS** [ ] **NEEDS IMPROVEMENT** [ ] **FAIL**

Reinspection Required: **Yes:** [ ] **No:** [X]

Reinspection Date (on or after): **N/A**

[ ] Potential Food Safety All Star:

Received By:

Troy Hommerding-REHS
Agency Representative

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME:	BUSINESS PHONE:	RECORD ID#:	DATE:
MCDONALDS	(559) 386-0406	PR0000428	January 28, 2016
FACILITY SITE ADDRESS:	**CITY:**	**ZIP CODE:**	**INSPECTION TYPE:**
27513 WARD DR	KETTLEMAN CITY	93239	ROUTINE INSPECTION
OWNER NAME:	**CERTIFIED FOOD HANDLER:**	**EXP DATE:**	**INSPECTOR:**
JAMES ABBATE	Oscar Ledesma	5/16/2018	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 the ice scoop inside the ice machine located in the front of the facility to the right of the cashier area. Please keep the ice scoop either in a bucket or the designated ice scoop holder.

Violation: IMPROPER EXCLUSION OF VERMIN OR ANIMALS [HSC 114259-114259.3]

Description/Corrective Action: Observed ants crawling on the sink of the hand wash station which was located next to the drive through window. Food manager stated it was due to syrup being spilled in the area. Please make sure to clean any spills and areas of food prep clean to avoid any type of vermin infestation. Copies of certified pest control were not available on site during the inspection. Please keep copies of invoices showing most current visit at the facility to verify service is performed.

General Comments:

The temperature of all the cold holding units was observed to be below 41°F.

Chicken nuggets, fries, and hamburger patties were noted to be above 135°F.

All hand wash stations were observed to be fully stocked with hot water, soap, and paper towels.

All items in the walk-in refrigerator were observed to be above the floor six inches.

Thank you.

RESULTS OF EVALUATION: [X] **PASS** [ ] **NEEDS IMPROVEMENT** [ ] **FAIL**

Reinspection Required: **Yes:** [ ] **No:** [X]

Reinspection Date (on or after): **N/A**

[ ] Potential Food Safety All Star:

Sema Singh

Received By:

Abel Simon - REHS

Agency Representative

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME:	BUSINESS PHONE:	RECORD ID#:	DATE:
MCDONALDS	(559) 386-0406	PR0000428	April 22, 2015
FACILITY SITE ADDRESS:	**CITY:**	**ZIP CODE:**	**INSPECTION TYPE:**
27513 WARD DR	KETTLEMAN CITY	93239	ROUTINE INSPECTION
OWNER NAME:	**CERTIFIED FOOD HANDLER:**	**EXP DATE:**	**INSPECTOR:**
JAMES ABBATE	Oscar Ledesma	5/16/2018	Vikram Singh

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: SPOILED OR ADULTERATED FOOD PRODUCTS DISPLAYED [HSC 113980 & 114055]

Description/Corrective Action: Some food products in the walk-in refrigerator unit are past their 'used through' date. Please discard any expired food products.

General Comments:

All the cold holding units and cold foods were measured at a temperature at or below 41 F.
The temperatures of hot foods were measured well above 135 F.
The store area was observed in a neat and clean condition.
Hand wash stations and three compartment sink were checked as satisfactory.

The food temperature logs were checked and it was noticed that all the temperature measurements were missing for April 17, 2015. Please take daily measurements of food products.

RESULTS OF EVALUATION: [X] **PASS** [ ] **NEEDS IMPROVEMENT** [ ] **FAIL**

Reinspection Required: **Yes:** [ ] **No:** [X]

Reinspection Date (on or after): **N/A**

[ ] Potential Food Safety All Star:

Received By:

Vikram Singh
Agency Representative

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