



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: COLD STONE CREAMERY	BUSINESS PHONE: (559) 583-9000	RECORD ID#: PR0006565	DATE: November 22, 2016
FACILITY SITE ADDRESS: 186 N 12TH AVE 111	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: BENEVEDES INC	CERTIFIED FOOD MANAGER: JENNIFER BENEVEDES	EXP DATE: 3/25/2019	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 units were all below 41F.

Sanitizer was at 200ppm of QAC solution.

Hand washing stations were fully stocked.

Food handler cards were available for review.

Facility was in good condition.

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:

Yatee Patel - 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: COLD STONE CREAMERY	BUSINESS PHONE: (559) 583-9000	RECORD ID#: PR0006565	DATE: October 08, 2015
FACILITY SITE ADDRESS: 186 N 12TH AVE 111	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: BENEVEDES INC	CERTIFIED FOOD HANDLER: JENNIFER BENEVEDES	EXP DATE: 8/20/2012	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:

All hand washing stations had hot water, soap, and paper towels.

All refrigerators were at or below 41F.

QAC sanitizer in the three compartment sink and bucket were noted at 200ppm.

Facility is satisfactory and well maintained.

Current food manager certificate is expired. Please follow up and forward a copy of the certificate to our office.

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

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: COLD STONE CREAMERY	BUSINESS PHONE: (559) 583-9000	RECORD ID#: PR0006565	DATE: November 12, 2014
FACILITY SITE ADDRESS: 186 N 12TH AVE 111	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: BENEVEDES INC	CERTIFIED FOOD HANDLER: Not Specified	EXP DATE:	INSPECTOR: Government Intern

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: NO CURRENT CERTIFIED FOOD SAFETY PERSON ON STAFF [HSC 113947-113947.6]

Description/Corrective Action: No current certified food handler's card on file. Please fax over certification to our office as soon as possible. Thank you.

General Comments:

- All cold holding temperatures noted at 41°F.
- Hand wash station fully stocked with soap, hot water and paper towels.
- Sanitizer bucket noted at 200 QAC.
- Walk in fridge and freezer well organized, all items are above floor 6 inches.
- Overall facility is clean and well maintained.
- There was no food handler certification on site. Please fax over food handler certification to our office.
- This facility was inspected by government intern Abel Simon.

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:

Government Intern

Agency Representative

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