



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

FACILITY NAME: CARL'S JR #227	BUSINESS PHONE: (559) 583-6124	RECORD ID#: PR0000618	DATE: July 10, 2014
FACILITY SITE ADDRESS: 840 LACEY BLVD	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: CARL'S JR. RESTAURANTS LLC	CERTIFIED FOOD HANDLER: LAURIE LACKEY	EXP DATE: 2/24/2015	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: IMPROPER CLEANING OF UTENSILS AND EQUIPMENT [HSC 114095-114099.5 & 114101-114119]

- Description/Corrective Action:** Observed soda station located by drive thru with syrup accumulation by nozzle area. Ensure regular cleaning occurs.
- Observed food prep line with food debris and employee preparing hamburger directly on unsanitary surface. Ensure prep surface is clean before placing food products directly on surface.
- Observed sauce containers and utensils with build-up and in need of thorough cleaning. Ensure sauce containers and utensils are changed regularly to prevent build-up.

Violation: OTHER PERMIT VIOLATION

- Description/Corrective Action:** Observed unused/broken freezer chest. Please remove unused/broken freezer from facility to prevent unnecessary accumulation.

General Comments:

- Hand wash station had hot water, soap, and paper towels.
- Chicken and beef patties were noted above 135° F.
- QAC sanitizer in 3-compartment sink was noted at 200 ppm.
- Ensure sanitizer buckets are changed regularly. At time of inspection, observed sanitizer solution old and cloudy. Employees changed sanitizer solution during inspection.
- Please correct today's noted violations.

RESULTS OF EVALUATION: <input type="checkbox"/> PASS <input checked="" 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:

Susan Lee-Yang - 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: CARL'S JR #227	BUSINESS PHONE: (559) 583-6124	RECORD ID#: PR0000618	DATE: January 31, 2014
FACILITY SITE ADDRESS: 840 LACEY BLVD	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: CARL'S JR. RESTAURANTS LLC	CERTIFIED FOOD HANDLER: LAURIE LACKEY	EXP DATE: 2/24/2015	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: FOODS & EQUIPMENT NOT PROTECTED FROM CONTAMINATION [HSC 113980, 114025-114027]

Description/Corrective Action: Operator was going from cleaning cold unit that had water accumulation and going to do food prep with out washing hands. This practice is unacceptable and manager needs to re- train employees.

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

Description/Corrective Action: General deep cleaning is needed.

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

Description/Corrective Action: No bare-hand contact law has passed January 1, 2014. Observed employee prepping without gloves.

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

Description/Corrective Action: Cold holding unit had water accumulation that was soaking food. Operator was trying to dry the unit with the legs. Please be aware of unit and monitor to be sure that all units function well.

General Comments:

Temperatures must be checked on every shift and logs must be accurate and monitored. The cold unit that had water, may have been there the night before.

Please pay attentions to employee training.

RESULTS OF EVALUATION: <input type="checkbox"/> PASS <input checked="" 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:

[Handwritten Signature]

Received By:

Yatee Patel - REHS

Agency Representative

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: CARL'S JR #227	BUSINESS PHONE: (559) 583-6124	RECORD ID#: PR0000618	DATE: July 30, 2013
FACILITY SITE ADDRESS: 840 LACEY BLVD	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: CARL'S JR. RESTAURANTS LLC	CERTIFIED FOOD HANDLER: LAURIE LACKEY	EXP DATE: 2/24/2015	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 CLEANING OF UTENSILS AND EQUIPMENT [HSC 114095-114099.5 & 114101-114119]

Description/Corrective Action: Observed buildup inside soda nozzles located in dine in area. Please clean and maintain dean at all times.

General Comments:

Hot holding noted at 135F and above.

Cold holding noted at 41F and below.

Sanitizer noted at 200 PPM QAC.

Observed good employee hygiene hair in restraints and clean uniforms were worn.

Temperature logs up-to-date.

RESULTS OF EVALUATION: PASS NEEDS IMPROVEMENT FAIL

Reinspection Required: Yes: No:

Reinspection Date (on or after): N/A

Potential Food Safety All Star:

Karl Mendez

Received By:

Kimberly Schneider

Agency Representative

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