



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: DENNY'S	BUSINESS PHONE: (559) 250-4764	RECORD ID#: PR0009291	DATE: January 12, 2017
FACILITY SITE ADDRESS: 1635 GLENDALE AVE	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: D. JEFFREY ROWLAND/ HYE QUALITY FOODS INC	CERTIFIED FOOD MANAGER: RICHARD P. MARINETTI	EXP DATE: 5/16/2018	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: IMPROPER MAINTENANCE OF FACILITY OR EQUIPMENT [HSC 114161-114182 & 114257]

Description/Corrective Action: Observed the grease bin in the back of the facility in need of cleaning. Please make sure to keep up routine cleaning of this enclosure area and bin.

General Comments:

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

The temperature of all cold holding units including the walk-in refrigerator was noted to be at or below 41°F.

The temperature of all hot holding units was noted to be above 135°F.

The sanitizer in the mechanical ware washing machine was noted to be at 50 PPM Chlorine.

Please make sure to correct the above noted violation.

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:

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) 250-4764	RECORD ID#: PR0009291	DATE: October 11, 2016
FACILITY SITE ADDRESS: 1635 GLENDALE AVE	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: EMERGENCY RESPONSE ACTIVIT
OWNER NAME: D. JEFFREY ROWLAND/ HYE QUALITY FOODS INC	CERTIFIED FOOD MANAGER: RICHARD P. MARINETTI	EXP DATE: 5/16/2018	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 site visit is a follow-up to prank incident that involved the hood fire suppression system being discharged and a window being broken. All fire suppression material was observed cleaned up, an exhaust hood technician was on site to service and recharge the fire suppression system.

Denny's operations can resume normal operations once the exhaust hood is placed back into service. While on site the hood service technician finished the hood service and Denny's returned to normal operations.

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

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: DENNY'S	BUSINESS PHONE: (559) 250-4764	RECORD ID#: PR0009291	DATE: July 13, 2016
FACILITY SITE ADDRESS: 1635 GLENDALE AVE	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: D. JEFFREY ROWLAND/ HYE QUALITY FOODS INC	CERTIFIED FOOD MANAGER: RICHARD P. MARINETTI	EXP DATE: 5/16/2018	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:

- All cold holding foods inside walk in and in all reach-ins measured at 41F or lower.
 - All hot foods in hot holding units were above 140F. Remember to keep stirring the hot soups and gravy to avoid the think layer on top.
 - Sanitizer bucket was at 100ppm of QAC solution.
 - Dish washer machine was 100ppm of Chlorine.
 - Temperature logs were complete.
 - The floor drain in the front line needs to be repaired. Oververed broken.
 - Over all facility was in good operating condition.
 - Hand washing stations were non-obstructed and ready to use.
- 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