



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

Table with 4 columns: FACILITY NAME, BUSINESS PHONE, RECORD ID#, DATE, FACILITY SITE ADDRESS, CITY, ZIP CODE, INSPECTION TYPE, OWNER NAME, CERTIFIED FOOD MANAGER, 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 CLEANING OF UTENSILS AND EQUIPMENT [HSC 114095-114099.5 & 114101-114119]

Description/Corrective Action: Observed excess grease and trash debris accumulated underneath grill area. Observed syrup accumulation by syrup storage area. Observed water accumulation inside reach-in refrigerator by the prep line on the right side. Observed soda nozzles in both soda stations accumulated with mildew accumulation. Ensure thorough and regular cleaning occurs to prevent accumulation.

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

Description/Corrective Action: Hand wash station in cook area needs to be sealed to the wall.

General Comments:

- Restrooms and hand wash stations have hot water, soap and paper towels. All cold holding units were noted satisfactory. Gravy and chili in hot holding units were noted above 135F. Chlorine sanitizer for dishwasher was noted at 50 ppm. QAC sanitizer bucket was noted at 200 ppm. Facility needs to ensure thorough cleaning occurs to prevent accumulation in the noted areas.

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.

Handwritten signature of Susan Lee-Yang.

Received By:

Susan Lee-Yang - 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: FARMER BOYS RESTAURANT (HFD)	BUSINESS PHONE: (559) 583-9900	RECORD ID#: PR0006800	DATE: February 09, 2016
FACILITY SITE ADDRESS: 200 S 12TH AVE	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: MIKE PHILIPPOU/PHIL CAL III INC	CERTIFIED FOOD HANDLER: Jesus Quezada	EXP DATE: 9/19/2016	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: IMPROPER MAINTENANCE OF FACILITY OR EQUIPMENT [HSC 114161-114182 & 114257]

Description/Corrective Action: Observed french fries on floor near the fryer. Please make sure to clean this up and routinely clean.

General Comments:

Observed all hand wash stations to have hot water, paper towels and soap.

All hot holding units were noted at or above 135 F.

All cold holding temperatures were noted above 41 F.

This inspection was conducted by government intern Evelyn Elizalde.

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



FOOD SAFETY EVALUATION REPORT

FACILITY NAME: FARMER BOYS RESTAURANT (HFD)	BUSINESS PHONE: (559) 583-9900	RECORD ID#: PR0006800	DATE: September 15, 2015
FACILITY SITE ADDRESS: 200 S 12TH AVE	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: MIKE PHILIPPOU/PHIL CAL III INC	CERTIFIED FOOD HANDLER: Jesus Quezada	EXP DATE: 9/19/2016	INSPECTOR: ABEL SIMON

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 missing tiles in the floor underneath the fryer. This area was also noted to have sitting water in the broken tiles. Manager stated they are aware of this issue and have contacted a repair company to fix this issue. Please repair the tiles before the next routine inspection and mop up the sitting water.

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

Description/Corrective Action: Observed the inside of the cold holding prep to have general food crumbs and a liquid item to be spilled inside it. Please make sure to clean this up and routinely clean this equipment.

General Comments:

All reach in cold holding temperatures were noted to be below 41°F.
 All hot holding units were noted to be above 135°F.
 All hand wash stations were observed to be fully stocked with hot water, soap, and paper towels.
 Thank you.

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

ABEL SIMON

 Agency Representative

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