



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: FROSTY KING II	BUSINESS PHONE: (559) 584-4492	RECORD ID#: PR0000248	DATE: November 21, 2016
FACILITY SITE ADDRESS: 1300 N 10TH AVE	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: GAMAL AWAD	CERTIFIED FOOD MANAGER: GAMAL AWAD	EXP DATE: 11/8/2017	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: FOODS & EQUIPMENT NOT PROTECTED FROM CONTAMINATION [HSC 113980, 114025-114027]

Description/Corrective Action: Observed ceiling lights above food prep area without shatterproof cover. Ensure ceiling lights have shatterproof cover.

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

Description/Corrective Action: Observed several flies within the facility and observed sticky fly tape being utilized. Sticky fly tape is not an approved method for fly control and/or exclusion. Facility needs to install approved fly trap if fly continues to be a problem. At time of inspection, observed windows open. Windows need to be closed when not assisting customers.

General Comments:

Hand wash station and restrooms have hot water, soap and paper towels.

All cold holding units were noted satisfactory.

Observed kitchen area maintained.

RESULTS OF EVALUATION: PASS NEEDS IMPROVEMENT FAIL

Reinspection Required: Yes: No:

Reinspection Date (on or after): N/A

Potential Food Safety All Star:

Susan Lee-Yang - REHS

Received By: _____

Agency Representative

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



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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: FROSTY KING II	BUSINESS PHONE: (559) 584-4492	RECORD ID#: PR0000248	DATE: June 24, 2016
FACILITY SITE ADDRESS: 1300 N 10TH AVE	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: GAMAL AWAD	CERTIFIED FOOD MANAGER: GAMAL AWAD	EXP DATE: 11/8/2017	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: Clean and sanitize ice machine. Observed mild dew on the cover inside.

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

Description/Corrective Action: Observed chipped paint on ceiling above food prep area. Please clean ceiling and re-paint to avoid cross contamination.

General Comments:

Cold holding units observed at 39F.

Walk in was satisfactory.

Eco Lab comes for pest control.

Valley Steam Cleaning comes for hood cleaning every six months.

RESULTS OF EVALUATION: PASS NEEDS IMPROVEMENT FAIL

Reinspection Required: Yes: No:

Reinspection Date (on or after): N/A

Potential Food Safety All Star:

Yatee Patel - REHS

Received By: _____

Agency Representative

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: FROSTY KING II	BUSINESS PHONE: (559) 584-4492	RECORD ID#: PR0000248	DATE: December 14, 2015
FACILITY SITE ADDRESS: 1300 N 10TH AVE	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: GAMAL AWAD	CERTIFIED FOOD HANDLER: GAMAL AWAD	EXP DATE: 11/8/2017	INSPECTOR: Liliana Stransky - REHS

The items (if any) listed below identify the violation(s) that must be corrected. Thank you for your cooperation.
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Violation: FOODS & EQUIPMENT NOT PROTECTED FROM CONTAMINATION [HSC 113980, 114025-114027]

Description/Corrective Action: Proper procedure for warming buns should be completely away from raw hamburger patties. Place on opposite side and don't allow any raw juices to splatter over the buns or warm the buns after the patties are completely cooked as indicated during the inspection.

Violation: IMPROPER HANDWASHING PROCEDURES BY FOODHANDLERS [HSC 113953-113953.4]

Description/Corrective Action: Observed the food operator cleaning outdoors and stepping into the kitchen to prepare hamburgers without first washing hands. Employees need to wash hands before handling any food and especially when they come from outside the facility.

The employee was asked to wash hands and he also applied hand gloves to handle food.

Violation: IMPROPER REHEATING PROCEDURES FOR HOT HOLDING [HSC 114016]

Description/Corrective Action: Reheat the chili to 165F in the microwave or over the stove top before you place it in the warming container. The temperature of the chili was 112F. The operator was asked to reheat the chili to 165F.

General Comments:

Cold holding temperatures were noted below 41F. Freezers were below 0F.
The hand washing station had soap, paper towels and hot water was available.

Please correct the noted violations as indicated above.

Thank you!

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