



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: HANFORD FRATERNAL HALL	BUSINESS PHONE: (559) 582-2884	RECORD ID#: PR0000118	DATE: August 08, 2016
FACILITY SITE ADDRESS: 1015 N 10TH AVE	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: CYNTHIA RODRIGUEZ/HANFORD FRATERNAL HALL	CERTIFIED FOOD MANAGER: CYNTHIA RODRIGUES	EXP DATE: 11/20/2018	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: Chlorine sanitizer for dishwasher was noted at 0 ppm. Call for service and ensure chlorine sanitizer concentration is at least 50 ppm.

Violation: IMPROPER COLD HOLDING TEMPERATURE(S) [HSC 113996]

Description/Corrective Action: Ambient temperature of refrigerator storing condiments was noted at 45F. Lower thermostat and/or call for service and ensure unit is able to maintain 41F and below.

General Comments:

- Restrooms and hand wash stations have hot water, soap and paper towels.
- Other than noted, cold holding units were noted at or below 41F.
- Observed facility maintained.
- Please correct today's noted violations to prevent further enforcement.

RESULTS OF EVALUATION: PASS NEEDS IMPROVEMENT FAIL

Reinspection Required: Yes: No:

Reinspection Date (on or after): N/A

Potential Food Safety All Star:

Dolores Rocha

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: HANFORD FRATERNAL HALL	BUSINESS PHONE: (559) 582-2884	RECORD ID#: PR0000118	DATE: August 05, 2015
FACILITY SITE ADDRESS: 1015 N 10TH AVE	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: CYNTHIA RODRIGUEZ/HANFORD FRATERNAL HALL	CERTIFIED FOOD HANDLER: CYNTHIA RODRIGUES	EXP DATE: 11/20/2018	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:

Restroom had hot water, soap and paper towels.
All cold holding units were noted at or below 41F.
Facility, including bar area, is clean and well maintained.

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:

Daloris Kasha

Received By: _____

Susan Lee-Yang - REHS

Agency Representative _____

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: HANFORD FRATERNAL HALL	BUSINESS PHONE: (559) 582-2884	RECORD ID#: PR0000118	DATE: April 18, 2013
FACILITY SITE ADDRESS: 1015 N 10TH AVE	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: CYNTHIA RODRIGUEZ/HANFORD FRATERNAL HALL	CERTIFIED FOOD HANDLER: CYNTHIA RODRIGUES	EXP DATE: 7/15/2013	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 MAINTENANCE OF FACILITY OR EQUIPMENT [HSC 114161-114182 & 114257]

Description/Corrective Action: Observed no hot water in restrooms. (Operator stated hot water heater broke and should be fixed by Friday April 26, 2013.)

General Comments:

Cold holding noted at 41° F and below.

Restrooms clean and in good condition.

Sanitizer noted at 100ppm chlorine.

Observed hot water bar and kitchen.

RESULTS OF EVALUATION: PASS NEEDS IMPROVEMENT FAIL

Reinspection Required: Yes: No:

Reinspection Date (on or after): N/A

Potential Food Safety All Star:

Dolores Rocha

Received By:

Kimberly Schneider

Agency Representative

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