



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: HICKORY FARMS INC	BUSINESS PHONE: (419) 725-9336	RECORD ID#: PR0000667	DATE: December 02, 2016
FACILITY SITE ADDRESS: 1675 W LACEY BLVD	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: HICKORY FARMS INC	CERTIFIED FOOD MANAGER: Not Specified	EXP DATE:	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:

Cold holding units have thermometers in them. Both were below 41F.

Samples are cut with gloves and monitored through time-temp control of 4 hours.

Set-up is satisfactory with all foods above floor.

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:

Yatee Patel - 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: HICKORY FARMS INC	BUSINESS PHONE: (419) 725-9336	RECORD ID#: PR0000667	DATE: November 18, 2015
FACILITY SITE ADDRESS: 1675 W LACEY BLVD	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: HICKORY FARMS INC	CERTIFIED FOOD HANDLER: Not Specified	EXP DATE:	INSPECTOR: Liliana Stransky - 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 HANDWASH FACILITIES [HSC 113953 - 113593.2]

Description/Corrective Action: There was no hot water in the restroom. It appears the hot water was turned off.
Please correct this violation and have hot water at all times.

Keep the restroom clean and free of clutter.

General Comments:

Cold holding temperatures were observed below 41F.
Food product is safely displayed above 6" from the ground.

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:

Liliana Stransky - REHS

Agency Representative

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: HICKORY FARMS INC	BUSINESS PHONE: (419) 725-9336	RECORD ID#: PR0000667	DATE: December 03, 2014
FACILITY SITE ADDRESS: 1676 W LACEY BLVD	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: HICKORY FARMS INC	CERTIFIED FOOD HANDLER: Not Specified	EXP DATE:	INSPECTOR: Liliana Stransky - 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: RESTROOM FACILITIES NOT MAINTAINED [HSC 114250 & 114276]

Description/Corrective Action: Hot water heater (point of use) was not working in the restroom. The sink drained very slowly and the trash can was observed overflowing. Please maintain the restroom and repair the water heater.

General Comments:

Storage and display of pre-packaged foods is satisfactory. Refrigeration units were observed functional. Samples come pre-portioned and are handed to customers with the use of gloves. Gloves are changed every time there's a sale or at least every 3-4 hours.

Thank you!

RESULTS OF EVALUATION: [] PASS [X] NEEDS IMPROVEMENT [] FAIL

Reinspection Required: Yes: [] No: [X]

Reinspection Date (on or after): N/A

[] Potential Food Safety All Star:

Liliana Stransky - REHS

Received By:

Agency Representative

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