



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

<b>FACILITY NAME:</b> IRWIN STREET INN	<b>BUSINESS PHONE:</b> (559) 707-4181	<b>RECORD ID#:</b> PR0009484	<b>DATE:</b> October 13, 2016
<b>FACILITY SITE ADDRESS:</b> 522 N IRWIN ST	<b>CITY:</b> HANFORD	<b>ZIP CODE:</b> 93230	<b>INSPECTION TYPE:</b> 1ST FOLLOW UP INSPECTION
<b>OWNER NAME:</b> JACK PATEL	<b>CERTIFIED FOOD MANAGER:</b> AVNI PATEL	<b>EXP DATE:</b> 3/15/2021	<b>INSPECTOR:</b> 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:

A follow-up re-inspection was performed today of this facility to verify compliance with required corrective actions for violations noted on the last routine inspection. The following were noted during today's inspection:

- Chlorine sanitizer for dishwasher was noted at 50 ppm.
- Observed kitchen area including dry spices organized and free of debris build-up.
- Hand wash station has soap and paper towels inside dispensers.
- Food containers inside reach-in unit were free of product accumulation and covered.

Thank you for your attention in resolving the previous noted violations. Continue to focus on organization and cleaning throughout the kitchen.

<b>RESULTS OF EVALUATION:</b> <input checked="" type="checkbox"/> PASS <input type="checkbox"/> NEEDS IMPROVEMENT <input type="checkbox"/> FAIL	<b>Reinspection Required:</b> Yes: <input type="checkbox"/> No: <input checked="" type="checkbox"/>
	<b>Reinspection Date (on or after):</b> <u>          N/A          </u> <input type="checkbox"/> Potential Food Safety All Star:

Received By: \_\_\_\_\_

Susan Lee-Yang - REHS  
Agency Representative

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



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<b>FACILITY NAME:</b> IRWIN STREET INN	<b>BUSINESS PHONE:</b> (559) 707-4181	<b>RECORD ID#:</b> PR0009484	<b>DATE:</b> September 29, 2016
<b>FACILITY SITE ADDRESS:</b> 522 N IRWIN ST	<b>CITY:</b> HANFORD	<b>ZIP CODE:</b> 93230	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> JACK PATEL	<b>CERTIFIED FOOD MANAGER:</b> AVNI PATEL	<b>EXP DATE:</b> 3/15/2021	<b>INSPECTOR:</b> 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 glass of wine stored by dry spices.  
Ensure employee drinks are stored away from prep area and in a cup with lid.

**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 dishwasher is able to dispense correct chlorine concentration of at least 50 ppm.

Observed food containers storing condiments in the small reach-in unit encrusted with food product. This violation was also noted during the last routine inspection.  
Food storage containers need to be changed out daily. Ensure storage containers storing food products are clean.

Observed meat slicer with food debris.  
Ensure slicer and equipment are cleaned thoroughly and regularly to prevent accumulation.

**Violation:** IMPROPER MAINTENANCE OF FACILITY OR EQUIPMENT [HSC 114161-114182 & 114257]

**Description/Corrective Action:** Observed kitchen area in need of organization and cleaning.  
Ensure all cooking spices are organized and not scattered throughout the kitchen.

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

**Description/Corrective Action:** Observed hand wash station without soap and paper towels.  
Ensure dispensers are stocked at all times.

**General Comments:**

Cold holding units were noted satisfactory today.

Facility needs to focus on general cleaning and organization in the kitchen and reach-in refrigerator.

A re-inspection will be performed at no charge to verify compliance with today's noted violations. Should additional re-inspections be required, the facility will be assessed \$225 per inspection.

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<b>OWNER NAME:</b> JACK PATEL	<b>CERTIFIED FOOD MANAGER:</b> AVNI PATEL	<b>EXP DATE:</b> 3/15/2021	<b>INSPECTOR:</b> Susan Lee-Yang - REHS

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RESULTS OF EVALUATION:  PASS  NEEDS IMPROVEMENT  FAIL

Reinspection Required: Yes:  No:

Reinspection Date (on or after): 10/6/2016

Potential Food Safety All Star:

Susan Lee-Yang - REHS

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Agency Representative

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### FOOD SAFETY EVALUATION REPORT

<b>FACILITY NAME:</b> IRWIN STREET INN	<b>BUSINESS PHONE:</b> (559) 707-4181	<b>RECORD ID#:</b> PR0009484	<b>DATE:</b> March 30, 2016
<b>FACILITY SITE ADDRESS:</b> 522 N IRWIN ST	<b>CITY:</b> HANFORD	<b>ZIP CODE:</b> 93230	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> JACK PATEL	<b>CERTIFIED FOOD HANDLER:</b> Not Specified	<b>EXP DATE:</b>	<b>INSPECTOR:</b> 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 MAINTENANCE OF FACILITY OR EQUIPMENT [HSC 114161-114182 & 114257]

**Description/Corrective Action:** Observed water leaking from top pipe of dishwasher.  
Replace/repair pipe to prevent water leak.

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

**Description/Corrective Action:** QAC sanitizer is used for the dishwasher; however, the appropriate sanitizer to be used for the dishwasher is chlorine based.  
Please ensure the correct sanitizer is utilized for the dishwasher.

Observed food containers storing condiments in the small reach-in unit encrusted with food product.  
Food storage containers need to be changed out daily. Ensure storage containers storing food products are clean.

**Violation:** REQUIREMENT NOT MET FOR CALIFORNIA FOOD HANDLER CARD LAW

**Description/Corrective Action:** Kitchen cook does not have food handler card.  
Ensure all food workers have food handler cards within 30 days. Operator is responsible to maintain copies on-site.

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

**Description/Corrective Action:** Observed clean drinking glasses stored on the ground.  
Ensure clean dishware is stored off the ground.

#### General Comments:

Hand wash station has hot water, soap and paper towels.

Ambient temperatures of reach-in prep unit and walk-in unit were noted satisfactory.

Facility has made improvements in organizing the storage area and walk-in unit.

Someone from the facility recently took the Certified Food Manager's class/exam and is awaiting results. Please forward a copy to our office once obtained.

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<b>OWNER NAME:</b> JACK PATEL	<b>CERTIFIED FOOD HANDLER:</b> Not Specified	<b>EXP DATE:</b>	<b>INSPECTOR:</b> Susan Lee-Yang - REHS

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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: \_\_\_\_\_

*Susan Lee-Yang - REHS*

Agency Representative \_\_\_\_\_

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