



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: JAMBA JUICE	BUSINESS PHONE: (559) 587-2710	RECORD ID#: PR0006545	DATE: May 17, 2016
FACILITY SITE ADDRESS: 186 N 12TH AVE 113	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: SCOTT MALTZ	CERTIFIED FOOD MANAGER: Matthew Marshall	EXP DATE: 7/22/2018	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: FOODS & EQUIPMENT NOT PROTECTED FROM CONTAMINATION [HSC 113980, 114025-114027]

Description/Corrective Action: Please keep the water for the utensil/scoop dipping wells always running. Observed the one over the prepping counter turned off.

Keep the refrigerators covered to prevent flies and potential contamination of food. Observed the large freezer without the top covers; however these were replaced during the inspection.

General Comments:

Observed refrigeration temperatures below 41F.
Proper storage of food product was observed inside the walk-in.
The hand washing station had soap, paper towels and hot water.

Please address the violation above in a timely manner. 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): N/A <input type="checkbox"/> Potential Food Safety All Star:
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Received By: _____

Liliana Stransky - 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: JAMBA JUICE	BUSINESS PHONE: (559) 587-2710	RECORD ID#: PR0006545	DATE: October 08, 2015
FACILITY SITE ADDRESS: 186 N 12TH AVE 113	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: SCOTT MALTZ	CERTIFIED FOOD HANDLER: SCOTT FOSTER	EXP DATE: 2/8/2016	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 USE OR STORAGE OF TOXIC MATERIALS [HSC 114254-114254.3]

Description/Corrective Action: Observed chemical spray bottle stored next to juices. Please store all chemicals away from food products.

General Comments:

- Restrooms had hot water, soap, and paper towels.
- All reach in refrigerators were at or below 41F.
- Chlorine sanitizer in the three compartment sink was noted at 100ppm.
- Facility is satisfactory and well maintained.

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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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: JAMBA JUICE	BUSINESS PHONE: (559) 587-2710	RECORD ID#: PR0006545	DATE: November 12, 2014
FACILITY SITE ADDRESS: 186 N 12TH AVE 113	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: SCOTT MALTZ	CERTIFIED FOOD HANDLER: SCOTT FOSTER	EXP DATE: 2/8/2016	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 icicle formation under fan in walk in freezer, and ice build up on floor of walk in. Operator stated they have called to have repaired. Thank you for correcting.

General Comments:

All cold holding temperatures noted at 41°F.

Hand wash station fully stocked with soap, hot water and paper towels.

Chlorine sanitizer noted at 100 ppm.

Overall facility is clean and well maintained.

This facility was inspected by government intern Abel Simon.

RESULTS OF EVALUATION: PASS NEEDS IMPROVEMENT FAIL

Reinspection Required: Yes: No:

Reinspection Date (on or after): N/A

Potential Food Safety All Star:

Government Intern

Received By:

Agency Representative

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