



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> K C DINER	<b>BUSINESS PHONE:</b> (559) 589-9022	<b>RECORD ID#:</b> PR0004443	<b>DATE:</b> January 11, 2017
<b>FACILITY SITE ADDRESS:</b> 1050 E LACEY BLVD	<b>CITY:</b> HANFORD	<b>ZIP CODE:</b> 93230	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> DANIEL CHRISTOPHER McWELLS	<b>CERTIFIED FOOD MANAGER:</b> DESDA WHIPPLE	<b>EXP DATE:</b> 4/5/2021	<b>INSPECTOR:</b> 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: Observed raw hamburger patties directly on the refrigerator rack. Place raw food inside a proper food container and keep them covered to prevent direct contact with other foods. Store them at the bottom shelves to prevent cross contamination.

General Comments:

All refrigeration temperatures were below 41F.

The hand washing station was fully stocked with hand soap and paper towels.

Overall the facility was observed clean and well maintained.

The helium tank stored inside the kitchen will be removed from the facility, but until then, please place the chain around it to prevent it from tipping over.

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:

*[Handwritten signature]*

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

*Liliana Stransky - REHS*

Agency Representative

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



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> K C DINER	<b>BUSINESS PHONE:</b> (559) 589-9022	<b>RECORD ID#:</b> PR0004443	<b>DATE:</b> July 28, 2016
<b>FACILITY SITE ADDRESS:</b> 1050 E LACEY BLVD	<b>CITY:</b> HANFORD	<b>ZIP CODE:</b> 93230	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> DANIEL CHRISTOPHER McWELLS	<b>CERTIFIED FOOD MANAGER:</b> DESDA WHIPPLE	<b>EXP DATE:</b> 4/5/2021	<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: 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 concentration is at least 50 ppm. In the meantime, utilize the 3-compartment sink for manual warewashing.

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

Description/Corrective Action: Observed raw beef patties stored above cheese. Although cheese is in a closed container, raw potentially hazardous foods must be stored below and away from ready-to-eat food items. Operator relocated cheese at time of inspection.

General Comments:

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

All cold holding units were noted 41F.

Observed facility maintained.

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

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

Reinspection Date (on or after): N/A

[ ] Potential Food Safety All Star:

Received By: [Signature]

Susan Lee-Yang - REHS

Agency Representative

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



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> K C DINER	<b>BUSINESS PHONE:</b> (559) 589-9022	<b>RECORD ID#:</b> PR0004443	<b>DATE:</b> March 24, 2016
<b>FACILITY SITE ADDRESS:</b> 1050 E LACEY BLVD	<b>CITY:</b> HANFORD	<b>ZIP CODE:</b> 93230	<b>INSPECTION TYPE:</b> INITIAL COMPLAINT INSPECTION
<b>OWNER NAME:</b> DANIEL CHRISTOPHER McWELLS	<b>CERTIFIED FOOD HANDLER:</b> Not Specified	<b>EXP DATE:</b>	<b>INSPECTOR:</b> Troy Hommerding-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: Make-up air for the hood could not felt exiting the diffuser grates, please make sure the hood make-up air is functional.

General Comments:

Today's inspection was prompted by a complaint alleging a patron witnessed an employee not washing their hands after handling money at the cash register and then continuing with food preparation. Today's inspection revealed the following.

The handwash sink was observed fully stocked today, soap, paper towels and hot water. A hand wash guide sign was observed posted adjacent to the hand wash sink.

Proper hand wash etiquette was discussed with the owner/operator. The operator stated they will discuss proper hand wash etiquette with the other employees.

All cold holding temperatures were measured at or below 41 F.

A receipt for the food manager class was observed, the class is scheduled for April. Food handler cards for employees were observed.

A working digital probe thermometer was observed today.

Test strips indicated the dish washing machine was properly sanitizing during a wash cycle.

The hood make up air may not be properly working, make-up air could not be felt exiting the diffuser grates on the hood.

At this time the complaint cannot be verified. During today's inspection employees were observed practicing proper hand hygiene.

RESULTS OF EVALUATION:  PASS  NEEDS IMPROVEMENT  FAIL

Reinspection Required: Yes:  No:

Reinspection Date (on or after): N/A

Potential Food Safety All Star:

*Signature of Daniel Christopher McWells*

Received By:

*Troy Hommerding-REHS*

Agency Representative

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