



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: KENTUCKY FRIED CHICKEN	BUSINESS PHONE: (559) 582-5101	RECORD ID#: PR0008990	DATE: September 27, 2016
FACILITY SITE ADDRESS: 412 N REDINGTON	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: JEC NEVADA FOODS, LLC	CERTIFIED FOOD MANAGER: MIGUEL RODRIGUEZ	EXP DATE: 11/1/2019	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 REFUSE STORAGE OR DISPOSAL [HSC 114244-114245.8]

Description/Corrective Action: Remove trash from the back of the facility more frequently and don't allow it to accumulate between shifts.

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

Description/Corrective Action: The floor area at the entrance of the freezer remains in disrepair and debris accumulation is present. Please correct the problem and consider replacing the tiles with the same smooth surface floor material that was used for the remainder of the facility.

General Comments:

- All cold and hot holding temperatures were observed at proper temperature ranges.
- The final cooking temperature for the fried chicken was 179F.
- The quats sanitizer level for the 3 compartment sink was > 200ppm.
- The temperature logs were noted up to date.
- The restrooms were observed sanitary.
- 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): <u> N/A </u> <input type="checkbox"/> Potential Food Safety All Star:

Miguel Rodriguez

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: KENTUCKY FRIED CHICKEN	BUSINESS PHONE: (559) 582-5101	RECORD ID#: PR0008990	DATE: April 20, 2016
FACILITY SITE ADDRESS: 412 N REDINGTON	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: INITIAL COMPLAINT INSPECTION
OWNER NAME: JEC NEVADA FOODS, LLC	CERTIFIED FOOD MANAGER: MIGUEL RODRIGUEZ	EXP DATE: 11/1/2019	INSPECTOR: Vikram Singh

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:

This inspection was conducted due to complaint. The complainant alleged that they got sick after eating a meal from this facility. The complainant had 1/2 crispy/ 1/2 original chicken, mashed potatoes, cole saw, and biscuits.

Temperature were measured for all the food items listed above. All the temperature measurement were found to be satisfactory per state regulations. In addition, temperature of walk-in refrigerator, where raw chicken is stored, was also measured at satisfactory temperatures. Operator stated that no employees were sick on the day food items the complainant bought the food items. Temperature records were also reviewed for April 14th and no concerns were noted.

According to the findings today, it cannot be inferred that the cause of complainant's sickness was food items prepared at this facility. Therefore, this complaint shall be dismissed.

RESULTS OF EVALUATION: <input 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:

Received By: _____

Vikram Singh

Agency Representative

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: KENTUCKY FRIED CHICKEN	BUSINESS PHONE: (559) 582-5101	RECORD ID#: PR0008990	DATE: February 19, 2016
FACILITY SITE ADDRESS: 412 N REDINGTON	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: JEC NEVADA FOODS, LLC	CERTIFIED FOOD HANDLER: MIGUEL RODRIGUEZ	EXP DATE: 11/1/2019	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:

Hot and cold holding foods (chicken, smash potato, and cheese) were all satisfactory.

Sanitizer in the three compartment sink was at 200ppm of QAC.

All Hand washing fully stocked and observed employees using it.

This facility has improved tremendously - Thank you for keeping on top of it.

Over all food facility was in very good condition.

Temp logs were up to date.

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:

Yatee Patel - REHS

Agency Representative

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