



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: KINGS COUNTRY CLUB	BUSINESS PHONE: (559) 582-0740	RECORD ID#: PR0000484	DATE: December 13, 2016
FACILITY SITE ADDRESS: 3529 N 12TH AVE	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: BOARD OF DIRECTORS	CERTIFIED FOOD MANAGER: PHILLIP MEDINA	EXP DATE: 8/23/2019	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: FOODS & EQUIPMENT NOT PROTECTED FROM CONTAMINATION [HSC 113980, 114025-114027]

Description/Corrective Action: Observed a few boxes of food items stored directly on the ground inside walk-in freezer. Ensure all food products are stored at least 6 inches above the ground.

Violation: IMPROPER COLD HOLDING TEMPERATURE(S) [HSC 113996]

Description/Corrective Action: Salad cold prep unit was not holding temperature at time of inspection. Per operator, repair part has been ordered. Cold potentially hazardous foods (salsa, roast beef, turkey) are placed in ice and temperatures were all noted satisfactory. Ensure temperature of unit is able to maintain 41F and below.

General Comments:

- Hand wash stations have hot water, soap and paper towels.
- Other than noted, cold holding units were noted at or below 41F.
- Hot dogs were noted at 155F.
- Chlorine sanitizer for dishwasher was noted at 100 ppm.
- Observed bar area maintained.
- Facility has continued to improve in general cleaning throughout the kitchen.

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> </u> N/A <input type="checkbox"/> Potential Food Safety All Star:

E. Lee *Rehs*

Received By: _____

Susan Lee-Yang - REHS
Agency Representative

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



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Table with 4 columns: FACILITY NAME, BUSINESS PHONE, RECORD ID#, DATE, FACILITY SITE ADDRESS, CITY, ZIP CODE, INSPECTION TYPE, OWNER NAME, CERTIFIED FOOD MANAGER, EXP DATE, INSPECTOR.

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 employee drinks without lid by dishwasher. Ensure all employee drinks have lid and is stored in designated area.

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

Description/Corrective Action: Observed grease accumulation next to oven. Ensure thorough and regular cleaning occurs to prevent accumulation. Observed soda nozzle dispensers in bar area in need of cleaning. Ensure regular cleaning occurs to prevent accumulation.

Violation: IMPROPER COLD HOLDING TEMPERATURE(S) [HSC 113996]

Description/Corrective Action: Ambient temperature of salad prep unit was noted at 48F. Lower thermostat and/or call for service and ensure unit is able to maintain 41F and below.

General Comments:

Hand wash stations have hot water, soap and paper towels. Other than noted, cold holding units were noted satisfactory. Refried beans in the steam table were noted above 135F. Chlorine sanitizer for dishwasher was noted at 50 ppm. QAC sanitizer bucket was noted at 200 ppm. Observed good organization inside walk-in refrigerator. Employees have valid food handler cards.

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:

Handwritten signature: Elena Polovnik

Received By:

Susan Lee-Yang - REHS

Agency Representative

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: KINGS COUNTRY CLUB	BUSINESS PHONE: (559) 582-0740	RECORD ID#: PR0000484	DATE: December 18, 2015
FACILITY SITE ADDRESS: 3529 N 12TH AVE	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: BOARD OF DIRECTORS	CERTIFIED FOOD HANDLER: PHILLIP MEDINA	EXP DATE: 8/23/2019	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 COOLING PROCEDURES [HSC 114002 & 114002.1]

Description/Corrective Action: Observed rice cooling in a plastic container greater than 4" in depth inside the walk-in. The container was covered and the temperature was 110F. The operator was asked to transfer the rice to stainless steel pan and leave it partially uncovered to allow for proper cooling.

Steps to cool are from 135F to 70F in 2 hrs and 70F to 41F in no more than 4 hrs.

Violation: NO CURRENT FOOD HANDLER CARD CERTIFICATES FOR EMPLOYEES

Description/Corrective Action: Please make sure that all employees have food handler certification on file.

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

Description/Corrective Action: At the bar, the final rinse cycle for the dishwasher did not dispense any sanitizer. The operator notified ecolab and requested service for the dishwasher.

Violation: IMPROPER COLD HOLDING TEMPERATURE(S) [HSC 113996]

Description/Corrective Action: The walk-in was noted at 44F. Some of the food stored and labeled 12/17/15 was also observed between 44-46F. Please service the walk-in and monitor temperature of potentially hazardous foods to make sure that they are maintained at 41F or below at all times.

Overcrowding can be a problem since it can prevent proper air flow to cool down foods and keep them at the required temperatures. As much as possible, reduce left over products or add refrigeration storage to allow for proper cold storage.

General Comments:

Observed hot holding temperatures above 135F.
Hand washing stations had soap and paper towels available.
The dishwasher for the main kitchen had 100ppm in chlorine sanitizer.

Overall the facility was observed well maintained. Please address the noted violations in a timely manner.

Thank you!

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