



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 RANCH MINISTRIES	BUSINESS PHONE: (559) 584-0181	RECORD ID#: PR0000264	DATE: January 26, 2017
FACILITY SITE ADDRESS: 13787 KANSAS AVE	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: KINGS RANCH MINISTRIES	CERTIFIED FOOD MANAGER: JAMES PROFET	EXP DATE: 1/19/2022	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: None Noted

General Comments:

Observed all cold holding temperatures at or below 41F.

Pre-packaged foods were observed properly stored above the floor a minimum of 6 inches.

The hand washing station had soap and paper towels.

The facility was observed well maintained and clean.

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:

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: KINGS RANCH MINISTRIES	BUSINESS PHONE: (559) 584-0181	RECORD ID#: PR0000264	DATE: January 29, 2016
FACILITY SITE ADDRESS: 13787 KANSAS AVE	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: KINGS RANCH MINISTRIES	CERTIFIED FOOD HANDLER: JAMES PROFET	EXP DATE: 10/11/2016	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 use the first in - first out rule by rotating older food products and removing foods that are expired or past their used by dates. Dust accumulation can be seen on food product stored inside the pantry and the refrigerators were observed overcrowded with unlabeled foods making it difficult to rotate it.

General Comments:

The hand washing station had soap and paper towels available.
The refrigeration units were noted at 41F and below.

Please organize food products better and stock foods in a way that makes it easy to rotate as noted above.

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:

Received By:

Liliana Stransky - REHS

Agency Representative

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: KINGS RANCH MINISTRIES	BUSINESS PHONE: (559) 584-0181	RECORD ID#: PR0000264	DATE: February 26, 2015
FACILITY SITE ADDRESS: 13787 KANSAS AVE	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: KINGS RANCH MINISTRIES	CERTIFIED FOOD HANDLER: JAMES PROFET	EXP DATE: 10/11/2016	INSPECTOR: Kimberly Schneider

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 COLD HOLDING TEMPERATURE(S) [HSC 113996]

Description/Corrective Action: Cold holding refrigerator located near dining tables noted at 52° F. Please ensure food is at 41° F and below at all times. Operator stated temperature maybe due to refrigerator being open when food was being put away.

General Comments:

Overall facility is clean and in good condition.

Restrooms fully stocked with soap, paper, hot water.

Food covered and elevated 6 inches.

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:

Kimberly Schneider

Agency Representative

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