



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: KNIGHTS OF COLUMBUS	BUSINESS PHONE: (559) 381-2691	RECORD ID#: PR0003964	DATE: May 03, 2016
FACILITY SITE ADDRESS: 5251 11TH AVE	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: KNIGHTS OF COLUMBUS	CERTIFIED FOOD MANAGER: Not Specified	EXP DATE:	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: None Noted

General Comments:

Hand wash station and restrooms had hot water, soap and paper towels.

All cold holding units were noted satisfactory.

Refrigeration thermometers were inside cold holding units.

Observed facility in good operating condition.

RESULTS OF EVALUATION: PASS NEEDS IMPROVEMENT FAIL

Reinspection Required: Yes: No:

Reinspection Date (on or after): N/A

Potential Food Safety All Star:

Susan Lee-Yang - REHS

Received By:

Agency Representative

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



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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: KNIGHTS OF COLUMBUS	BUSINESS PHONE: (559) 381-2691	RECORD ID#: PR0003964	DATE: April 17, 2014
FACILITY SITE ADDRESS: 5152 11TH AVE	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: KNIGHTS OF COLUMBUS	CERTIFIED FOOD HANDLER: Not Specified	EXP DATE:	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 MAINTENANCE OF FACILITY OR EQUIPMENT [HSC 114161-114182 & 114257]

Description/Corrective Action: The facility was observed unsanitary. Proper cleaning and sanitizing of all work surfaces is required. Please adhere to a routine cleaning schedule.

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

Description/Corrective Action: The small refrigerator was observed at 58° F. The refrigerator was empty at the time of the inspection. Please make sure it's able to hold at or below 41 °F before it is used.

General Comments:

Observed hand washing station with soap and paper towels.
The restroom was clean and well maintained.
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:

Liliana Stransky - REHS

Received By:

Agency Representative

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: KNIGHTS OF COLUMBUS	BUSINESS PHONE: (559) 381-2691	RECORD ID#: PR0003964	DATE: April 17, 2013
FACILITY SITE ADDRESS: 5152 11TH AVE	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: KNIGHTS OF COLUMBUS	CERTIFIED FOOD HANDLER: Not Specified	EXP DATE:	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 CLEANING OF UTENSILS AND EQUIPMENT [HSC 114095-114099.5 & 114101-114119]

Description/Corrective Action: Observed build inside reach in freezer. Please clean and maintain clean.

General Comments:

All hand sinks fully stocked with soap, paper towels and hot running water.

Restrooms clean and in good condition.

Cold holding noted at 41° F and below.

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:

Kimberly Schneider

Agency Representative

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