



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

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

Description/Corrective Action: The temperature of the small reach in refrigerator underneath the prep line and the one next to the registers were above 41F. Please adjust the thermostat and monitor these units to verify they're able to hold temperature at or below 41F at all times.

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

Description/Corrective Action: The ice bin for the iced coffees had the ice scoop over the ice and the lid was open. Please protect the ice from potential contamination by keeping the scoop on the side of the bin and the lid over the bin.

General Comments:

Observations during today's inspection were as follows:

The hot holding temperatures for the hamburger patties were observed above 160F. The chicken nuggets were observed at 154F.

Refrigeration temperatures were noted below 41F, with the exception of the units noted above.

The hand washing stations had soap, paper towels and hot water.

Keep temperature logs current and use the designated booklet for logging daily temperatures. More than 1 book was in use for the current month and some dates were not recorded.

Thank you!

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 in blue ink.

Received By:

Liliana Stransky - REHS

Agency Representative

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



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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 food crumbs underneath equipment and in walk-in refrigerator. Continue to focus on thorough cleaning throughout the kitchen.

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

Description/Corrective Action: Replace missing protective light bulb cover inside walk-in refrigerator.

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

Description/Corrective Action: Ambient temperature of cold reach-in unit by cash register was noted at 52F. At this time, cold potentially hazardous foods are not stored in the unit. Per manager, they are awaiting on a part to repair the unit.

General Comments:

A follow-up re-inspection was performed today of this facility to verify compliance with required corrective actions for violations noted on the last routine inspection. The following were noted during today's inspection:

- Ambient temperature of cold holding unit underneath prep line was noted at 38F.
-Ambient temperature of cold holding unit storing salad was noted at 33F.
-Continue to focus on general cleaning underneath equipment.
-Facility has faxed recent pest control service invoices to our Department.
-Did not observe presence of cockroach at time of inspection.

Please ensure the remaining violations are corrected.

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 of the inspector.

Received By:

Susan Lee-Yang - 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: MCDONALDS - DOWNTOWN	BUSINESS PHONE: (559) 582-9055	RECORD ID#: PR0000477	DATE: April 11, 2016
FACILITY SITE ADDRESS: 335 W LACEY	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: FRANK GIANNOLA/GIANNOLA'S INC	CERTIFIED FOOD HANDLER: Raynaldo Jimenez	EXP DATE: 6/14/2016	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: OTHER PERMIT VIOLATION

Description/Corrective Action: Observed one live cockroach crawling on the wall by salad prep unit. Per manager, facility has ongoing pest control service and the most recent service was last week. Manager will fax copy of invoice to our Department. Follow-up with pest control service and ensure more frequent treatment is provided to eliminate cockroach problem.

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

Description/Corrective Action: Ambient temperature of cold reach-in unit underneath prep line was noted at 78F. Ambient temperature of cold unit storing salad was noted at 69F. Ambient temperature of cold reach-in unit by cash register was noted at 48F. Cold potentially hazardous foods (ie: ham) were voluntarily discarded by manager and units were cleared out. Call for service and ensure units are able to maintain ambient temperature of 41F and below.

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

Description/Corrective Action: Observed protective light bulb cover missing inside walk-in refrigerator. Please replace.

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

Description/Corrective Action: Observed sanitizer solution in various buckets old and in need of replacement. Ensure sanitizer buckets are changed frequently.

Observed grease accumulation between grills. Observed trash and food debris accumulation underneath equipment and storage racks. Ensure thorough and regular cleaning occurs to prevent accumulation. This includes inside walk-in freezer.

General Comments:

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