



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

<b>FACILITY NAME:</b> MCDONALDS RESTAURANT-WAL MART	<b>BUSINESS PHONE:</b> (559) 582-9055	<b>RECORD ID#:</b> PR0003722	<b>DATE:</b> August 24, 2016
<b>FACILITY SITE ADDRESS:</b> 250 S 12TH AVE	<b>CITY:</b> HANFORD	<b>ZIP CODE:</b> 93230	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> FRANK GIANNOLA/GIANNOLA'S INC	<b>CERTIFIED FOOD MANAGER:</b> ANNETTE DEROGEE	<b>EXP DATE:</b> 10/22/2017	<b>INSPECTOR:</b> 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 holding foods were at 150F.

Cold unit was at 41F.

Eco Lab comes in for Pest Control - 8/22/16 was recent visit.

No flies observed at the time of today's inspection.

3 comp sink used for sanitizing.

Hand washing station fully stocked.

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:

Yatee Patel - REHS

Agency Representative

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



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<b>FACILITY SITE ADDRESS:</b> 250 S 12TH AVE	<b>CITY:</b> HANFORD	<b>ZIP CODE:</b> 93230	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> FRANK GIANNOLA/GIANNOLA'S INC	<b>CERTIFIED FOOD HANDLER:</b> ADAN RINCON	<b>EXP DATE:</b> 6/8/2016	<b>INSPECTOR:</b> Yatee Patel - REHS

The items (if any) listed below identify the violation(s) that must be corrected. Thank you for your cooperation.  
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Violation: None Noted

General Comments:

Hot and Cold holding temperatures were satisfactory - All cold holding was 41F or lower, and hot foods ( hamburger patty, egg and nuggets ) were above 135F.

Hand washing station was equipped and observed employees washing hands correctly.

Temperature logs filled out.

Work order placed for fixed a leak in the pipe for the ice machine, and replacing the broken tile around the 3 compartment sink.

The fly season approaching soon, please be sure to tell walmart corporate to turn on air curtain in the front office to avoid fly infestation.

Thank you.

RESULTS OF EVALUATION:  PASS  NEEDS IMPROVEMENT  FAIL

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