



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

Description/Corrective Action: The ice scoop was found inside the ice machine. Please keep the ice scoop in its corresponding holder to prevent cross contamination of the ice.

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

Description/Corrective Action: The ambient temperature for the reach-in unit next to Grill #1 was observed at 57F, and the temperature of the cheese slices was at 47F. If the unit is not able to hold at or below 41F, please transfer all potentially hazardous foods to a different refrigerator. All units must hold temperature at or below 41F at all times.

General Comments:

The following observations were made during today's inspection:

Observed all hot holding temperatures above 135F. The final cooking temperature for the hamburger patties was noted at 175F.

Observed refrigeration temperatures below 41F, with the exception of the reach in unit next to grill #1.

Observed hand washing stations with soap, paper towels and hot water was also available.

The chlorine level for the sanitizer buckets was observed at 50ppm.

Operators were observed following proper hand washing steps between tasks.

RESULTS OF EVALUATION: [X] PASS [] NEEDS IMPROVEMENT [] FAIL

Reinspection Required: Yes: [] No: [X]

Reinspection Date (on or after): N/A

[] Potential Food Safety All Star:

Yorina Martinez (handwritten signature)

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: MCDONALDS	BUSINESS PHONE: (559) 584-1988	RECORD ID#: PR0006012	DATE: April 05, 2016
FACILITY SITE ADDRESS: 810 W GRANGEVILLE BLVD	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: 1ST FOLLOW UP INSPECTION
OWNER NAME: FRANK GIANNOLA/GIANNOLA'S INC	CERTIFIED FOOD HANDLER: Brian Vang	EXP DATE: 5/5/2020	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:

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 was noted during today's inspection:

- Ambient temperature of standing reach-in unit by cook line was noted at 41F.
- Soda nozzles at front soda station is now clean and free of mildew accumulation.

Thank you for your cooperation in getting the previously noted violations resolved.

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

Received By:

Susan Lee-Yang - REHS

Agency Representative

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: MCDONALDS	BUSINESS PHONE: (559) 584-1988	RECORD ID#: PR0006012	DATE: March 29, 2016
FACILITY SITE ADDRESS: 810 W GRANGEVILLE BLVD	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: FRANK GIANNOLA/GIANNOLA'S INC	CERTIFIED FOOD HANDLER: Brian Vang	EXP DATE: 5/5/2020	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: IMPROPER COLD HOLDING TEMPERATURE(S) [HSC 113996]

Description/Corrective Action: Ambient temperature of standing reach-in refrigerator by cook line was noted at 54F. Cheese and ham were noted between 44F - 46F. Remove all potentially hazardous foods from this unit and call for service. Ensure unit is able to maintain 41F and below.

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

Description/Corrective Action: Observed soda nozzles at front soda station with mildew accumulation. Ensure thorough and regular cleaning occurs to prevent accumulation.

General Comments:

Restroom and hand wash stations have hot water, soap and paper towels.

Other than noted, cold holding units were noted satisfactory.

Eggs and sausage in hot holding unit were noted above 135F.

A re-inspection will be performed at no charge to verify compliance with today's noted violations. Should additional re-inspections be required, the facility will be assessed \$225 per inspection.

RESULTS OF EVALUATION: [] PASS [X] NEEDS IMPROVEMENT [] FAIL

Reinspection Required: Yes: [X] No: []

Reinspection Date (on or after): 4/5/2016

[] Potential Food Safety All Star:

Alexis Gao

Received By:

Susan Lee-Yang - REHS

Agency Representative

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