



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: POPEYE'S CHICKEN	BUSINESS PHONE: (559) 585-1731	RECORD ID#: PR0008409	DATE: January 18, 2017
FACILITY SITE ADDRESS: 1660 W HANFORD-ARMONA RD A	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: KARAM BANGAR	CERTIFIED FOOD MANAGER: KRISTOPHER C MILLER	EXP DATE: 5/22/2017	INSPECTOR: Abel Simon - 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 HANDWASH FACILITIES [HSC 113953 - 113593.2]

Description/Corrective Action: Observed on hand wash station to be missing paper towels. This was adjusted during the inspection.

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

Description/Corrective Action: Observed a cold holding prep located across from the office to be wobbling. This was brought to the attention of the manager. Please make sure that it is repaired so as to avoid it from falling.

General Comments:

Apart from the above noted hand wash station, all other hand wash stations were observed to be fully stocked.

All cold holding units including the walk-in were observed to be at or below 41°F.

The temperature of the foods in the hot holding units were observed to be above 135°F.

All dry food items were observed to be above the floor six inches.

The restrooms were observed to be fully stocked.

Thank you.

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: _____

Abel Simon - 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: POPEYE'S CHICKEN	BUSINESS PHONE:	RECORD ID#: PR0008409	DATE: July 13, 2016
FACILITY SITE ADDRESS: 1660 W HANFORD-ARMONA RD A	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: KARAM BANGAR	CERTIFIED FOOD MANAGER: KRISTOPHER C MILLER	EXP DATE: 5/22/2017	INSPECTOR: Susan Lee-Yang - 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: IMPROPER CLEANING OF UTENSILS AND EQUIPMENT [HSC 114095-114099.5 & 114101-114119]

Description/Corrective Action: Observed door handle of walk-in refrigerator accumulated with food debris.
Ensure equipment are cleaned regularly to prevent accumulation.

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

Description/Corrective Action: Observed ice scoop placed directly on top of ice in ice machine.
Ensure ice scoop is placed on proper ice scoop holder to prevent contamination.

Observed flour container without lid.
Ensure container has lid and is closed to prevent possible contamination.

Violation: IMPROPER MAINTENANCE OF HANDWASH FACILITIES [HSC 113953 - 113593.2]

Description/Corrective Action: Hand wash station by office did not have adequate hot water.
Manager had to adjust hot water setting at time of inspection to ensure hot water was available. Ensure workers are washing hands with adequate hot water.

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

Description/Corrective Action: Ambient temperature of the biscuit reach-in unit was noted at 45F.
Lower thermostat and/or call for service and ensure ambient temperature of reach-in unit is at least 41F or below.

Violation: IMPROPER FOOD TEMPERATURE MONITORING [HSC 113998 & 114000]

Description/Corrective Action: Observed temperature logs incomplete. Some days had missing temperatures.
Ensure temperature logs are complete and up-to-date.

General Comments:

Restrooms have hot water, soap and air dryer.

Hand wash stations have hot water, soap and paper towels.

Other than noted, cold holding units were noted satisfactory.

Chicken tenders, rice, mashed potatoes, and fried chicken in hot holding unit were noted above 135F.

QAC sanitizer in 3-compartment sink was noted at 200 ppm.

Observed food products stored off the ground.

Please correct today's noted violations to prevent further enforcement.

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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

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