



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: REMINGTON	BUSINESS PHONE: (559) 587-9999	RECORD ID#: PR0005115	DATE: July 06, 2016
FACILITY SITE ADDRESS: 2727 N 11TH AVE	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: THE REMINGTON	CERTIFIED FOOD MANAGER: LUCINA L MIRANDA	EXP DATE: 8/27/2016	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: None Noted

General Comments:

Observed all refrigeration temperatures to be below 41°F.

The steam table hot holding unit was measured at being above 135°F.

All food items in the dry storage area were observed to be above the floor 6 inches.

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:

Abel Simon - 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: REMINGTON	BUSINESS PHONE: (559) 587-9999	RECORD ID#: PR0005115	DATE: January 20, 2017
FACILITY SITE ADDRESS: 2727 N 11TH AVE	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: THE REMINGTON	CERTIFIED FOOD MANAGER: Richard C Castillo	EXP DATE: 2/3/2021	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: None Noted

General Comments:

All hand wash station were observed to be fully stocked.
The temperature of the cold holding station was noted to be at or below 41°F.
The temperature of the hot holding steam table was noted to be above 135°F.
All food items in the walk-in and dry storage area were labeled and covered.
Dry storage was observed to be above the floor six inches.
All food handler's and manager's certification were observed to be current.
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: _____

Abel Simon - REHS

Agency Representative

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: REMINGTON	BUSINESS PHONE: (559) 587-9999	RECORD ID#: PR0005115	DATE: January 27, 2016
FACILITY SITE ADDRESS: 2727 N 11TH AVE	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: THE REMINGTON	CERTIFIED FOOD HANDLER: LUCINA L MIRANDA	EXP DATE: 8/27/2016	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 cleveand steam unit was observed to be leaking and several pans were in place to contain the leaks. The operator indicated the unit was leaking for 2 months but a new unit is expected to arrive today. Please make sure that all cooking equipment is in working order and necessary repairs or replacements are done in a timely manner.

General Comments:

Observed all refrigeration temperatures at or below 41F.
The steam table had holding temperature of 159F.
The final rinse cycle for the dishwasher had temperature of 182F.
Overall the facility was well maintained and organized.

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:

R. Lester

Received By:

Liliana Stransky - REHS

Agency Representative

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