



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

Description/Corrective Action: The chlorine sanitizer level for the dishwasher was not registering according to the test strips, but it was observed dispensing when running the cycle. Service the dishwasher and make sure it's able to dispense 100ppm of chlorine sanitizer for each cycle.

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

Description/Corrective Action: The brush used to butter the biscuits is not approved for food service. Use only food grade equipment. The brush was discarded by the operator.

General Comments:

Overall improvement in the maintenance of the facility was noted during today's routine inspection. The manager reported that the floor in the kitchen and patch work for all work areas to cover holes and gaps is expected to be completed either this month or in November. Please coordinate services with pest control when updating the flooring to eradicate the ongoing cockroach problem that has affected the facility.

All cold holding temperatures and refrigerators were noted at or below 41F. The steam table was holding foods above 135F. The hand washing stations were fully stocked with soap, paper towels and hot water.

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:

Blanca

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

<b>FACILITY NAME:</b> RYAN'S PLACE RESTAURANT BAKERY	<b>BUSINESS PHONE:</b> Not Specified	<b>RECORD ID#:</b> PR0000467	<b>DATE:</b> March 30, 2016
<b>FACILITY SITE ADDRESS:</b> 330 S 11TH AVE	<b>CITY:</b> HANFORD	<b>ZIP CODE:</b> 93230	<b>INSPECTION TYPE:</b> 1ST FOLLOW UP INSPECTION
<b>OWNER NAME:</b> ROBERT G. ROSE	<b>CERTIFIED FOOD HANDLER:</b> DOLORES DESA	<b>EXP DATE:</b> 6/28/2016	<b>INSPECTOR:</b> 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: None Noted

General Comments:

First re-inspection after initial complaint for cockroach infestation at the facility.

During today's re-inspection there was no visible pest activity noted. Overall cleaning and maintenance of the facility has improved. Weekly receipts from Ecolab were available for review. Ecolab reports indicate a decrease in number of pests as increased application of service was provided.

Please continue to provide pest control services and follow all recommendations by the pest control operator to help minimize any future infestations. Seal all openings, cracks, gaps on walls and floor and also repair any water leaks as needed to deny pest entry. The kitchen floor needs to be redone and the operator indicated that estimates are being obtained to replace the floor.

Your cooperation is appreciated. 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:

Blanca P.

Received By:

Liliana Stransky - REHS

Agency Representative

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**FOOD SAFETY EVALUATION REPORT - COMPLAINT INSPECTION**

<b>FACILITY NAME:</b> RYAN'S PLACE RESTAURANT BAKERY	<b>BUSINESS PHONE:</b> Not Specified	<b>RECORD ID#:</b> CO0008479	<b>DATE:</b> February 29, 2016
<b>FACILITY SITE ADDRESS:</b> 330 S 11TH AVE	<b>CITY:</b> HANFORD	<b>ZIP CODE:</b> 93230	<b>INSPECTION TYPE:</b> INITIAL COMPLAINT INSPECTION
<b>OWNER NAME:</b> ROBERT G. ROSE	<b>CERTIFIED FOOD HANDLER:</b> DOLORES DESA	<b>EXP DATE:</b> 6/28/2016	<b>INSPECTOR:</b> Liliana Stransky - REHS

A complaint was recently received by our Department alleging violations of the California Retail Food Code at this facility. In response to the complaint, an inspection of the facility was conducted and our investigation findings are provided below. If violations are noted, then appropriate corrective action is required as listed in the main section of this report. 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.

**Inspection Findings and General Comments:**

This inspection is in response to a complaint that was filed with the Department indicating the presence of cockroaches and mice at the facility.

The operator indicated that the facility is sprayed every weekend, but in the current month, the facility was only sprayed on 2/21/16. The ecolab receipt indicated that roaches were present. Several ecolab receipts from previous months also showed that the facility has a cockroach problem.

The facility was inspected as part of the investigation and several live and dead roaches were observed along the prep line in the kitchen and beneath the counters behind the bar. Mice droppings were also noted beneath the counters. The complaint is hereby substantiated.

At this time, the manager must contact ecolab and request additional services until the problem is eliminated. Do not disrupt service in the upcoming weeks until this violation is corrected. Also, all work surfaces must be cleaned and sanitized. Remove dead roaches and mice droppings from all work areas and sanitize these surfaces. Patch up or close up any holes on the walls or to the exterior. Any equipment with excess food or grease debris is the perfect environment for harborage of pests. In the event additional cleaning and pest control services do not eliminate the problem, you will need to close the facility to stop all food preparation and concentrate on deep cleaning.

One re-inspection will be conducted in two weeks to verify that all work surfaces are free of roaches. If additional re-inspections are needed, these will be billed at the hourly rate of \$225 per inspection.

Thank you for your anticipated cooperation.

**Violation:** None Noted

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