



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: SIZZLER STEAK & SEAFOOD / FIVE REESE INC.	BUSINESS PHONE: (559) 582-8658	RECORD ID#: PR0000499	DATE: October 26, 2016
FACILITY SITE ADDRESS: 402 N 11TH AVE	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: RON & MARY REESE	CERTIFIED FOOD MANAGER: MIGUEL RODRIGUES	EXP DATE: 8/22/2020	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:

- Restroom and hand wash station had hot water, soap and paper towels.
- Cold holding units were noted at or below 41F.
- Ham and potato salad on the salad bar were noted satisfactory.
- Chicken noodle soup, mashed potato, rice, ground beef and chicken wings on the steam table were noted above 135F.
- QAC sanitizer buckets were noted at 200 ppm.
- Chlorine sanitizer for dishwasher was noted at 100 ppm.
- Observed employees taking food temperatures.

RESULTS OF EVALUATION: PASS NEEDS IMPROVEMENT FAIL

Reinspection Required: Yes: No:

Reinspection Date (on or after): N/A

Potential Food Safety All Star:

Olegari Osipov

Received By:

Susan Lee-Yang - REHS

Agency Representative

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



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Table with 4 columns: FACILITY NAME, BUSINESS PHONE, RECORD ID#, DATE, FACILITY SITE ADDRESS, CITY, ZIP CODE, INSPECTION TYPE, OWNER NAME, CERTIFIED FOOD HANDLER, 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 MAINTENANCE OF FACILITY OR EQUIPMENT [HSC 114161-114182 & 114257]

- Description/Corrective Action: Observed an exposed hole in the lower portion of the wall located at the hand wash sink in the kitchen. Ensure exposed hole is patched to prevent rodent/vermin entry. Observed a few storage containers chipped. Please discard these containers. Ensure storage containers and utensils are in good condition. Observed water leaking from two areas by the dishwasher. Repair leaks to prevent water leak to the floor.

Violation: RESTROOM FACILITIES NOT MAINTAINED [HSC 114250 & 114276]

- Description/Corrective Action: Toilet in the women's restroom needs to be sealed to the floor.

General Comments:

- Restroom and hand wash station has hot water, soap and paper towels. -All cold holding units were noted at or below 41F. -Soup, beans, mashed potato and ground beef on the steam table were all noted above 135F. -QAC sanitizer bucket was noted at 200 ppm. -Chlorine sanitizer for dishwasher was noted at 100 ppm. -Observed temperature logs up-to-date. -Employees have valid food handler cards.

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.

Signature of Susan Lee-Yang

Susan Lee-Yang - REHS

Received By:

Agency Representative

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: SIZZLER STEAK & SEAFOOD / FIVE REESE INC.	BUSINESS PHONE: (559) 582-8658	RECORD ID#: PR0000499	DATE: October 02, 2015
FACILITY SITE ADDRESS: 402 N 11TH AVE	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: RON & MARY REESE	CERTIFIED FOOD HANDLER: MIGUEL RODRIGUES	EXP DATE: 8/22/2020	INSPECTOR: ABEL SIMON

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: RESTROOM FACILITIES NOT MAINTAINED [HSC 114250 & 114276]

Description/Corrective Action: Observed a loose toilet in the women's restroom. Please make sure to fasten this before the next routine inspection.

General Comments:

Hand wash station was observed to be fully stocked with hot water, soap, and paper towels.

Hot holding temperatures were noted to be at or above 135°F.

Cold holding temperatures were noted to be at or below 41°F.

Items in walk-in refrigerator were observed to be covered and above the floor six inches.

Except for the above noted issue, restrooms were observed to be fully stocked.

Temperature logs were up-to-date and current.

Thank you.

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:

Jorge J. Estela

Received By:

ABEL SIMON

Agency Representative

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