



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

<b>FACILITY NAME:</b> SONIC DRIVE IN	<b>BUSINESS PHONE:</b> (559) 589-9600	<b>RECORD ID#:</b> PR0006879	<b>DATE:</b> October 25, 2016
<b>FACILITY SITE ADDRESS:</b> 246 S 12TH AVE	<b>CITY:</b> HANFORD	<b>ZIP CODE:</b> 93230	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> CONSUMER SCIENCE INC	<b>CERTIFIED FOOD MANAGER:</b> JANIE N. ZAVALA	<b>EXP DATE:</b> 11/21/2018	<b>INSPECTOR:</b> 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 MAINTENANCE OF FACILITY OR EQUIPMENT [HSC 114161-114182 & 114257]

Description/Corrective Action: Observed door seals of standing reach-in refrigerator and freezer torn. Replace door seals.

General Comments:

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

All cold holding units were noted satisfactory.

Chili and hot dogs in hot holding units were noted above 135F.

Facility has improved from previous inspections.

Continue to focus on thorough cleaning around grill and fryer area.

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:

Handwritten signature of Jamie Zavala

Received By:

Susan Lee-Yang - REHS

Agency Representative

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



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<b>FACILITY NAME:</b> SONIC DRIVE IN	<b>BUSINESS PHONE:</b> (559) 589-9600	<b>RECORD ID#:</b> PR0006879	<b>DATE:</b> April 20, 2016
<b>FACILITY SITE ADDRESS:</b> 246 S 12TH AVE	<b>CITY:</b> HANFORD	<b>ZIP CODE:</b> 93230	<b>INSPECTION TYPE:</b> 2ND+ FOLLOWUP INSPECTION
<b>OWNER NAME:</b> CONSUMER SCIENCE INC	<b>CERTIFIED FOOD HANDLER:</b> JANIE N. ZAVALA	<b>EXP DATE:</b> 11/21/2018	<b>INSPECTOR:</b> 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 MAINTENANCE OF FACILITY OR EQUIPMENT [HSC 114161-114182 & 114257]

Description/Corrective Action: Observed broken floor tile by back of the grill area. Per manager, tile replacement is on order.

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

Description/Corrective Action: Observed encrusted grease accumulation on the bottom of cooking equipment. Continue to focus on detail cleaning throughout the facility.

General Comments:

A 2nd and billable follow-up re-inspection was performed today of this facility to verify compliance with required corrective actions for violations noted on the last re-inspection. The following were noted during today's inspection.

- Restroom ventilation fans are now functioning.
- Pipe of 3-compartment sink is no longer leaking.
- There has been improvements in general cleaning. Continue to focus on detail cleaning and make sure to remove all the encrusted grease accumulation on cooking equipment.

RESULTS OF EVALUATION:  PASS  NEEDS IMPROVEMENT  FAIL

Reinspection Required: Yes:  No:

Reinspection Date (on or after):           N/A          

Potential Food Safety All Star:

*Janie Zavala*

Received By:

*Susan Lee-Yang - REHS*

Agency Representative

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FOOD SAFETY EVALUATION REPORT

<b>FACILITY NAME:</b> SONIC DRIVE IN	<b>BUSINESS PHONE:</b> (559) 589-9600	<b>RECORD ID#:</b> PR0006879	<b>DATE:</b> April 11, 2016
<b>FACILITY SITE ADDRESS:</b> 246 S 12TH AVE	<b>CITY:</b> HANFORD	<b>ZIP CODE:</b> 93230	<b>INSPECTION TYPE:</b> 1ST FOLLOW UP INSPECTION
<b>OWNER NAME:</b> CONSUMER SCIENCE INC	<b>CERTIFIED FOOD HANDLER:</b> JANIE N. ZAVALA	<b>EXP DATE:</b> 11/21/2018	<b>INSPECTOR:</b> 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 FOOD HANDLING PRACTICES [HSC 113961 - 113973]

**Description/Corrective Action:** Observed day old chili in warming unit with encrusted build up on container and spoon. This was noted during the last routine inspection. Facility needs to ensure safe food handling practices are implemented.

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

**Description/Corrective Action:** Pipe of 3-compartment sink had water leak. Please repair/replace.

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

**Description/Corrective Action:** Per manager, ventilation fans for both restrooms are on ordered.

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

**Description/Corrective Action:** Observed excess grease, food and trash debris accumulated underneath and behind equipment and on walls and ceilings. This was noted during the last routine inspection as well. Facility needs to ensure thorough cleaning occur to prevent accumulation.

Observed water accumulated by front hand wash station and underneath soft serve machine. Per manager, water accumulation is due to poor cleaning by employees from previous night. Ensure all employees are aware of proper and thorough cleaning.

**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:

-Front hand wash sink and 3-compartment sink pipes were repaired; however, there was still a leak at the 3-compartment sink pipe.

A billable re-inspection will be performed to verify compliance with today's noted violations. Should the noted violations not be corrected, the facility will be scheduled for an administrative hearing for which the facility will be billed \$225.

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