County of Kings - Department of Public Health
Environmental Health Serivces 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:	BUSINESS PHONE:	RECORD ID#:	DATE:
WENDY'S	Not Specified	PR0007566	November 16, 2016
FACILITY SITE ADDRESS:	**CITY:**	**ZIP CODE:**	**INSPECTION TYPE:**
1959 W LACEY BLVD	HANFORD	93230	ROUTINE INSPECTION
OWNER NAME:	**CERTIFIED FOOD MANAGER:**	**EXP DATE:**	**INSPECTOR:**
PENINSULA FOODS, L.P.	LISETTE GIBBY	3/9/2021	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 stations have hot water, soap and paper towels.

All cold holding units were noted at or below 41F.

Chili, beef patties and chicken patties in hot holding units were noted above 135F.

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

Observed temperature log up-to-date.

Observed facility clean and organized.

Facility is in good operating condition.

RESULTS OF EVALUATION: [X] **PASS** [ ] **NEEDS IMPROVEMENT** [ ] **FAIL**

Reinspection Required: **Yes:** [ ] **No:** [X]

Reinspection Date (on or after): **N/A**

[X] Potential Food Safety All Star:

Received By:

Susan Lee-Yang - 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:	BUSINESS PHONE:	RECORD ID#:	DATE:
WENDY'S	Not Specified	PR0007566	May 19, 2016
FACILITY SITE ADDRESS:	**CITY:**	**ZIP CODE:**	**INSPECTION TYPE:**
1959 W LACEY BLVD	HANFORD	93230	ROUTINE INSPECTION
OWNER NAME:	**CERTIFIED FOOD MANAGER:**	**EXP DATE:**	**INSPECTOR:**
PENINSULA FOODS, L.P.	LISETTE GIBBY	3/9/2021	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:

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 or re-inspection. The following were noted during today's inspection:

-Previously noted hand wash stations now have adequate hot water (noted above 100F).
-Ambient temperature of small reach-in unit by drive thur soda stations was noted satisfactory.
-Per manager, the used grease that was stored inside the walk-in freezer is actually not used grease but rather waste cleaned from the grill, which contains 95% water. Currently, the facility maintains the waste in boxes inside the walk-in freezer and discards it in the outside trash bin on the day the trash is picked up. Ensure the waste stored inside the walk-in freezer is not by food products for potential cross contamination. Should this issue be of a concern or is being unmaintained, the facility will have to change its current practice.

Thank you for your assistance in resolving the above noted issues.

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:

Received By:

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Agency Representative

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME:	BUSINESS PHONE:	RECORD ID#:	DATE:
WENDY'S	Not Specified	PR0007566	May 12, 2016
FACILITY SITE ADDRESS:	**CITY:**	**ZIP CODE:**	**INSPECTION TYPE:**
1959 W LACEY BLVD	HANFORD	93230	ROUTINE INSPECTION
OWNER NAME:	**CERTIFIED FOOD MANAGER:**	**EXP DATE:**	**INSPECTOR:**
PENINSULA FOODS, L.P.	ELPIDIO CAMACHO	7/10/2020	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 HANDWASH FACILITIES [HSC 113953 - 113593.2]

Description/Corrective Action: Both restroom hand wash stations and front two hand wash stations did not have adequate hot water. Water was noted at 79F.
Have water heater checked and ensure all hand wash stations have adequate hot water (at least 100F). The back hand wash station by prep area had hot water.

Violation: IMPROPER REFUSE STORAGE OR DISPOSAL [HSC 114244-114245.8]

Description/Corrective Action: Observed used grease being stored in the walk-in freezer.
Discontinue this practice as used grease should be properly disposed and not become a potential cross contamination with food products.

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

Description/Corrective Action: Ambient temperature of small cold reach-in unit by drive thur soda station storing milk and salad dressing was noted above 41F.
Have unit serviced and ensure unit is able to maintain at least 41F or below.

General Comments:

Back hand wash station had hot water, soap and paper towels.
Other than noted, all cold holding units were noted satisfactory.
QAC sanitizer bucket was noted at 200 ppm.
Chicken and beef patties were noted above 135F.
Observed temperature logs up-to-date.
A re-inspection will be performed at no charge to verify compliance with today's noted violations. Should additional re-inspections be required, the facility will be assessed $225 per inspection.

RESULTS OF EVALUATION: ☐ PASS ☒ NEEDS IMPROVEMENT ☐ FAIL

Reinspection Required: Yes: ☒ No: ☐

Reinspection Date (on or after): 5/19/2016

☐ Potential Food Safety All Star:

Received By:

Susan Lee-Yang - REHS
Agency Representative

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