



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: YOWSERZ FROZEN YOGURT	BUSINESS PHONE: (559) 816-6046	RECORD ID#: PR0009118	DATE: June 15, 2016
FACILITY SITE ADDRESS: 7597 N 11TH AVE	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: ROBERT NORMAN	CERTIFIED FOOD MANAGER: ROBERT L NORMAN	EXP DATE: 5/22/2017	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:

Hand wash stations and restroom has hot water, soap and paper towels.

Cold holding units were all noted below 41F.

Observed all food products stored off the ground.

Facility utilizes electric oven to bake bagels and electric table top stove to heat bobbas.

Cappuccino machine is drained into a floor sink.

Facility has expanded its operation from frozen yogurt. As a reminder, if the facility wishes to expand it's operation and/or bring in new equipment into the facility, our Department must be notified and give approval.

RESULTS OF EVALUATION: <input checked="" type="checkbox"/> PASS <input type="checkbox"/> NEEDS IMPROVEMENT <input type="checkbox"/> FAIL	Reinspection Required: Yes: <input type="checkbox"/> No: <input checked="" type="checkbox"/>
	Reinspection Date (on or after): <u> N/A </u> <input type="checkbox"/> Potential Food Safety All Star:

Vanessa Palencia

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: YOWSERZ FROZEN YOGURT	BUSINESS PHONE: (559) 816-6046	RECORD ID#: PR0009118	DATE: September 25, 2015
FACILITY SITE ADDRESS: 7597 N 11TH AVE	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: ROBERT NORMAN	CERTIFIED FOOD HANDLER: ROBERT L NORMAN	EXP DATE: 5/22/2017	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: None Noted

General Comments:

Observed refrigeration units maintained at or below 41F.
The hand washing stations were noted stocked with soap and paper towels.
Overall the facility was observed clean and well maintained.

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:

Liliana Stransky - REHS

Agency Representative

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: YOWSERZ FROZEN YOGURT	BUSINESS PHONE: (559) 816-6046	RECORD ID#: PR0009118	DATE: August 29, 2014
FACILITY SITE ADDRESS: 600 E 11TH ST	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: ROBERT NORMAN	CERTIFIED FOOD HANDLER: ROBERT L NORMAN	EXP DATE: 5/22/2017	INSPECTOR: Yatee Patel - 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 Cold holding units were at 41°F or below.
Paper towel was re-stocked during inspection for the restroom - ok.
Sanitize for 3 compartment was at 200ppm of QAC.
Over all facility was in good condition.
Thank you.

RESULTS OF EVALUATION: <input checked="" type="checkbox"/> PASS <input type="checkbox"/> NEEDS IMPROVEMENT <input type="checkbox"/> FAIL	Reinspection Required: Yes: <input type="checkbox"/> No: <input checked="" type="checkbox"/> Reinspection Date (on or after): <u> N/A </u> <input type="checkbox"/> Potential Food Safety All Star:
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Yatee Patel - REHS

Received By: _____

Agency Representative _____

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