



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: KENTUCKY FRIED CHICKEN	BUSINESS PHONE: (559) 924-2744	RECORD ID#: PR0008991	DATE: September 13, 2016
FACILITY SITE ADDRESS: 1019 N LEMOORE AVE	CITY: LEMOORE	ZIP CODE: 93245	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: JEC NEVADA FOODS, LLC	CERTIFIED FOOD MANAGER: Juan C Garcia	EXP DATE: 7/2/2019	INSPECTOR: Abel Simon - 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 CLEANING OF UTENSILS AND EQUIPMENT [HSC 114095-114099.5 & 114101-114119]

Description/Corrective Action: The sanitizer in the three compartment sink was observed to be below 200 PPM of QUAT. This was corrected on site. Please make sure to routinely use the test strips provided to verify that the correct concentration of sanitizer is being used. Per Section 114099.6 (B)(3) Manual sanitization shall be accomplished in the final sanitizing rinse by one of the following: contact with a solution of 200 ppm quaternary ammonium for at least one minute.

General Comments:

- All hand wash stations were observed to be fully stocked with hot water, soap, and paper towels.
- All cold holding units including the walk-in refrigerator were observed to be holding temperatures at or below 41°F.
- All hot holding temperatures were observed to be above 135°F.
- Items in the walk in refrigerator were observed to be above the floor.
- The restrooms were observed to be fully stocked.
- 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:

Christine Lopez

Received By:

Abel Simon - 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: KENTUCKY FRIED CHICKEN	BUSINESS PHONE: (559) 924-2744	RECORD ID#: PR0008991	DATE: March 01, 2016
FACILITY SITE ADDRESS: 1019 N LEMOORE AVE	CITY: LEMOORE	ZIP CODE: 93245	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: JEC NEVADA FOODS, LLC	CERTIFIED FOOD HANDLER: Juan C Garcia	EXP DATE: 7/2/2019	INSPECTOR: Abel Simon - 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 missing grease cup from the fume hood. This was replaced during the inspection.

General Comments:

All hand wash stations were noted to be fully stocked with hot water, soap, and paper towels.

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

Hot holding foods we noted to be above 135°F.

Restrooms were observed to be fully stocked.

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:

Abel Simon - REHS

Agency Representative

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: KENTUCKY FRIED CHICKEN	BUSINESS PHONE: (559) 924-2744	RECORD ID#: PR0008991	DATE: September 01, 2015
FACILITY SITE ADDRESS: 1019 N LEMOORE AVE	CITY: LEMOORE	ZIP CODE: 93245	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: JEC NEVADA FOODS, LLC	CERTIFIED FOOD HANDLER: MARISSA SOLORIO	EXP DATE: 11/29/2018	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: IMPROPER MAINTENANCE OF FACILITY OR EQUIPMENT [HSC 114161-114182 & 114257]

Description/Corrective Action: Observed the grease cup missing from the left fume hood baffle. This was corrected on site. Please make sure to keep the grease cup on at all times.

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

Description/Corrective Action: Observed food buildup inside the wall of the walk-in refrigeration unit which holds raw chicken. Please make sure to wipe down walls and door of this unit routinely.

Violation: IMPROPER PLUMBING OR LIQUID WASTE DISPOSAL [HSC 114189-114242]

Description/Corrective Action: Observed a leak underneath the dish wash sink located behind the fryer. Please make sure to repair this before next inspection.

General Comments:

All hot holding temperatures were noted at or above 135°F.

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

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

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:

Colley Garcia

Received By:

ABEL SIMON

Agency Representative

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