



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> POPEYE'S CHICKEN	<b>BUSINESS PHONE:</b> (559) 433-5545	<b>RECORD ID#:</b> PR0008599	<b>DATE:</b> January 05, 2017
<b>FACILITY SITE ADDRESS:</b> 310 N LEMOORE AVE	<b>CITY:</b> LEMOORE	<b>ZIP CODE:</b> 93245	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> BANGAR'S RESTAURANTS, INC.	<b>CERTIFIED FOOD MANAGER:</b> LARRY D. DENNIS	<b>EXP DATE:</b> 5/22/2017	<b>INSPECTOR:</b> 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 HOT HOLDING TEMPERATURE(S) [HSC 113996]

**Description/Corrective Action:** REPEAT: The fries in the hot holding unit were noted to be at 109°F, these fries were discarded during the time of the inspection. The temperature of all hot holding items should be held at or above 135°F. There was a similar issue noted in the last routine inspection regarding hot holding units. Please make sure to use thermometers to verify that the hot holding units are holding at the appropriate temperature.

**Violation:** UNNECESSARY ITEMS AND LITTER (HSC 114257.1)

**Description/Corrective Action:** Observed various areas of the facility that were in need of cleaning underneath equipment. Please make sure to routinely clean all areas of the facility.

**General Comments:**

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

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

Apart from the above noted unit, all other hot holding units were noted to be above 135°F.

All items in the walk-in were observed to be above the floor six inches.

The restrooms were observed to be fully stocked.

Please correct the above noted violations.

Thank you.

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



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<b>FACILITY SITE ADDRESS:</b> 310 N LEMOORE AVE	<b>CITY:</b> LEMOORE	<b>ZIP CODE:</b> 93245	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> BANGAR'S RESTAURANTS, INC.	<b>CERTIFIED FOOD MANAGER:</b> LARRY D. DENNIS	<b>EXP DATE:</b> 5/22/2017	<b>INSPECTOR:</b> Abel Simon - REHS

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RESULTS OF EVALUATION:  PASS  NEEDS IMPROVEMENT  FAIL

Reinspection Required: Yes:  No:

Reinspection Date (on or after): N/A

Potential Food Safety All Star:

Abel Simon - REHS

Received By:

Agency Representative

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<b>FACILITY NAME:</b> POPEYE'S CHICKEN	<b>BUSINESS PHONE:</b> (559) 433-5545	<b>RECORD ID#:</b> PR0008599	<b>DATE:</b> July 07, 2016
<b>FACILITY SITE ADDRESS:</b> 310 N LEMOORE AVE	<b>CITY:</b> LEMOORE	<b>ZIP CODE:</b> 93245	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> BANGAR'S RESTAURANTS, INC.	<b>CERTIFIED FOOD MANAGER:</b> LARRY D. DENNIS	<b>EXP DATE:</b> 5/22/2017	<b>INSPECTOR:</b> 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 HOT HOLDING TEMPERATURE(S) [HSC 113996]

Description/Corrective Action: The fried chicken in the hot holding unit was observed to be between 127°F-135°F. The section which held the chickens below 135°F were voluntarily tossed out by the food handlers. Food handler stated that they would monitor temperatures of the fried chicken more frequently.

General Comments:

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

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

Apart from the above noted hot holding unit, all other units measured at or above 135°F.

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

The restroom was observed to be fully stocked.

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:

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<b>FACILITY NAME:</b> POPEYE'S CHICKEN	<b>BUSINESS PHONE:</b> (559) 433-5545	<b>RECORD ID#:</b> PR0008599	<b>DATE:</b> January 15, 2016
<b>FACILITY SITE ADDRESS:</b> 310 N LEMOORE AVE	<b>CITY:</b> LEMOORE	<b>ZIP CODE:</b> 93245	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> BANGAR'S RESTAURANTS, INC.	<b>CERTIFIED FOOD HANDLER:</b> LARRY D. DENNIS	<b>EXP DATE:</b> 5/22/2017	<b>INSPECTOR:</b> 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: UNNECESSARY ITEMS AND LITTER (HSC 114257.1)

Description/Corrective Action: Multiple areas of the facility were observed to have unnecessary litter. These areas were made aware to the manager on site. Multiple used gloves were observed on the floor, some areas had food build up under prep tables and corners of the walls. In general cleanliness of the facility could be improved. Please make sure to keep up with cleaning facility and making sure to keep up with general cleanliness.

Violation: IMPROPER MAINTENANCE OF HANDWASH FACILITIES [HSC 113953 - 113593.2]

Description/Corrective Action: The hand wash station labeled hand wash station #2 was observed be lacking hot water. Please repair this issue before the next routine inspection.

General Comments:

- All cold holding temperatures were noted at being below 41°F.
- All hot holding food temperatures were noted at being above 135°F.
- The hand wash station labeled hand wash station #1 was observed to be fully stocked.
- Restrooms were observed to be fully stocked.
- Please correct the above noted violations before the next inspection.
- 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:

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