



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: DICKY'S BARBECUE PIT	BUSINESS PHONE: Not Specified	RECORD ID#: PR0009171	DATE: September 26, 2016
FACILITY SITE ADDRESS: 240 N 12TH AVE ST. 111	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: BRYAN ROCHE/KEVIN ROCHE	CERTIFIED FOOD MANAGER: Gonzalo M Varela	EXP DATE: 9/15/2018	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: IMPROPER MAINTENANCE OF FACILITY OR EQUIPMENT [HSC 114161-114182 & 114257]

Description/Corrective Action: QAC sanitizer buckets were noted below 200 ppm. Ensure sanitizer solution in buckets are changed regularly to maintain 200 ppm.

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

Description/Corrective Action: Observed soda nozzles in need of thorough cleaning. Ensure soda nozzles are cleaned regularly.

General Comments:

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

All cold holding units were noted satisfactory.

Beans, mashed potato, and sausage were all noted above 135F.

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

RESULTS OF EVALUATION: PASS NEEDS IMPROVEMENT FAIL

Reinspection Required: Yes: No:

Reinspection Date (on or after): N/A

Potential Food Safety All Star:

Susan Lee-Yang - REHS

Received By: _____

Agency Representative

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



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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: DICKY'S BARBECUE PIT	BUSINESS PHONE: Not Specified	RECORD ID#: PR0009171	DATE: March 28, 2016
FACILITY SITE ADDRESS: 240 N 12TH AVE ST. 111	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: BRYAN ROCHE/KEVIN ROCHE	CERTIFIED FOOD HANDLER: Gonzalo M Varela	EXP DATE: 9/15/2018	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: IMPROPER MAINTENANCE OF FACILITY OR EQUIPMENT [HSC 114161-114182 & 114257]

- Description/Corrective Action:**
- Observed mops stored inside mop sink. Ensure mops and cleaning tools are hung on a rack and not placed directly in the mop sink.
 - Observed trash debris underneath storage racks. Focus on thorough cleaning underneath storage racks and equipment to prevent accumulation.
 - Observed water leaking from prep sink faucet. Repair/replace faucet to prevent water from leaking.

General Comments:

Hand wash stations and restrooms have hot water, soap and paper towels.

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

Chili beans, mashed potatoes and sausage links were noted above 135F.

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

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: _____

Susan Lee-Yang - REHS

Agency Representative

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: DICKY'S BARBECUE PIT	BUSINESS PHONE: Not Specified	RECORD ID#: PR0009171	DATE: September 15, 2015
FACILITY SITE ADDRESS: 240 N 12TH AVE ST. 111	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: BRYAN ROCHE/KEVIN ROCHE	CERTIFIED FOOD HANDLER: Gonzalo M Varela	EXP DATE: 9/15/2018	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 HANDWASH FACILITIES [HSC 113953 - 113593.2]

Description/Corrective Action: Observed cleaning rag and a cup in the hand wash station located in the front of house.
 Please remember to keep this area free of clutter.

General Comments:

- All reach in the walk-in cold holding temperatures were noted to be below 41°F.
- All hot holding units were noted to be above 135°F.
- All hand wash stations were observed to be fully stocked with hot water, soap, and paper towels.
- Observed employees practicing good hand washing procedures.
- 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:

Received By: _____

ABEL SIMON

 Agency Representative

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