



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: THE CHICKEN SHACK #79501SH	BUSINESS PHONE: (559) 904-5716	RECORD ID#: PR0009638	DATE: December 16, 2016
FACILITY SITE ADDRESS: 913 W LACEY BLVD	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: DAMON MILLER	CERTIFIED FOOD MANAGER: DAMON I MILLER	EXP DATE: 10/20/2019	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: IMPROPER MAINTENANCE OF HANDWASH FACILITIES [HSC 113953 - 113593.2]

Description/Corrective Action: Boiled eggs were being cooled down in the hand washing sink. Please keep the hand washing station ready for use at all times.

Violation: FOODS & EQUIPMENT NOT PROTECTED FROM CONTAMINATION [HSC 113980, 114025-114027]

Description/Corrective Action: Observed raw chicken in open container next to tortillas inside the walk-in. Cover the chicken and keep raw foods completely separate from cooked or ready to eat foods.

Violation: OTHER PERMIT VIOLATION

Description/Corrective Action: Employees are allowed to have a food beverage in the kitchen as long as it is kept in a spill proof container. A cup with a lid and straw is acceptable.

General Comments:

Cold holding temperatures were observed at or below 41F, with the exception of the small reach in unit which was noted at 43F. Please adjust the thermostat for this unit.

Hot holding temperatures were above 135F.

RESULTS OF EVALUATION: PASS NEEDS IMPROVEMENT FAIL

Reinspection Required: Yes: No:

Reinspection Date (on or after): N/A

Potential Food Safety All Star:

Makayla Meta

Received By:

Liliana Stransky - 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: THE CHICKEN SHACK #79501SH	BUSINESS PHONE: (559) 904-5716	RECORD ID#: PR0009638	DATE: June 13, 2016
FACILITY SITE ADDRESS: 913 W LACEY BLVD	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: DAMON MILLER	CERTIFIED FOOD MANAGER: DAMON I MILLER	EXP DATE: 10/20/2019	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 station and restroom has hot water, soap and paper towels.

All cold holding units were noted satisfactory.

Grilled chicken breast and fried chicken was noted above 135F.

Observed good storage inside walk-in refrigerator.

Facility has implemented a food and equipment temperature log. Please specify what food items were checked and documented on the log sheet.

Facility is in good operating condition.

RESULTS OF EVALUATION: PASS NEEDS IMPROVEMENT FAIL

Reinspection Required: Yes: No:

Reinspection Date (on or after): N/A

Potential Food Safety All Star:

D. Miller

Received By: _____

Susan Lee-Yang - REHS

Agency Representative

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: THE CHICKEN SHACK #79501SH	BUSINESS PHONE:	RECORD ID#: PR0009638	DATE: December 16, 2015
FACILITY SITE ADDRESS: 913 W LACEY BLVD	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: DAMON MILLER	CERTIFIED FOOD HANDLER: DAMON I MILLER	EXP DATE: 10/20/2019	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 had hot water, soap and paper towels.

All cold holding units were noted below 41F.

Facility is clean and organized.

All employees have valid CA Food Handler cards.

Facility is in good operating condition.

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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