



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: FARMER BOYS RESTAURANT (HFD)	BUSINESS PHONE: (559) 308-3727	RECORD ID#: PR0006800	DATE: September 13, 2022
FACILITY SITE ADDRESS: 200 S 12TH AVE	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: MIKE PHILIPPOU/PHIL CAL III INC	CERTIFIED FOOD MANAGER: MEADOW GARCIA	EXP DATE: 5/8/2024	INSPECTOR: Evelyn Elizalde

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 grease and debris build up on cook line next to hand wash station. Please maintain equipment free of debris and grease to prevent vermin infestation or grease fire.

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

Description/Corrective Action: Observed hand wash station adjacent to back exit door missing paper towels. Please ensure all hand wash stations are accessible, have hot water, paper towels and soap at all times.

General Comments:

The following was observed during today's inspection:

- Three compartment sink had hot water to 120 F.
- All refrigeration units were observed at or below 41 F.
- All food in dry storage area was stored 6 inches above ground.
- Proper storage of food in walk in refrigeration.

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: _____

Evelyn Elizalde

Agency Representative

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



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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: FARMER BOYS RESTAURANT (HFD)	BUSINESS PHONE: (559) 308-3727	RECORD ID#: PR0006800	DATE: January 11, 2022
FACILITY SITE ADDRESS: 200 S 12TH AVE	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: MIKE PHILIPPOU/PHIL CAL III INC	CERTIFIED FOOD MANAGER: MEADOW GARCIA	EXP DATE: 5/8/2024	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 measured (cheese, meats, chicken) , including the line drawers, reach-in and the walk-in and all temperatures were below 41F.

All hot holding and final cooking temperatures (chicken breasts, hamburger and hash browns) were above 190F.

Dish washer sanitizer was 50ppm of chlorine and 100 ppm of QAT for the sanitizer buckets used for wiping food surfaces.

Pest control comes once a month or sooner if needed.

Temperature logs are logged electronically and thermometers are available for use.

Hand washing stations were fully stocked.

Soda machine nozzles observed clean.

Ice scoops observed stored in a clean dry storage area.

Over all the food facility was in good condition. Please remind all employees to wash hands frequently and correctly wash hands in between changing gloves.

Thank you

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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> </u> N/A <input type="checkbox"/> Potential Food Safety All Star:
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Yatee Patel - REHS

Agency Representative _____

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: FARMER BOYS RESTAURANT (HFD)	BUSINESS PHONE: (559) 308-3727	RECORD ID#: PR0006800	DATE: August 25, 2021
FACILITY SITE ADDRESS: 200 S 12TH AVE	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: MIKE PHILIPPOU/PHIL CAL III INC	CERTIFIED FOOD MANAGER: MEADOW GARCIA	EXP DATE: 5/8/2024	INSPECTOR: Liliana Stransky - REHS

The items (if any) listed below identify the violation(s) that must be corrected. Thank you for your cooperation.
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Violation: IMPROPER MAINTENANCE OF FACILITY OR EQUIPMENT [HSC 114161-114182 & 114257]

Description/Corrective Action: Deep cleaning of cooking equipment and non-food contact surfaces in the kitchen is required. Excessive grease and food debris was noted surrounding cooking equipment and hood filters. This should be done as often as needed to prevent accumulation.

Violation: IMPROPER HOLDING OF RAW SHELL EGGS [HSC 114373]

Description/Corrective Action: Raw shell eggs need to be kept refrigerated until ready to use. Egg cartons were observed at ambient temperature along the preline.

Violation: FOODS FROM UNAPPROVED SOURCES [HSC 114021 - 114029]

Description/Corrective Action: Cover the containers of raw vegetables (zucchini and onion) that were observed inside the walk-in. These are exposed to potential contamination and should be kept covered once they're cut.

Employee drinks have a designated holding space; however some uncovered drinks were observed away from this area and near the food prep areas. Remind employees of the proper procedures.

The raw eggs must be stored under refrigeration until ready to use. Mix the raw eggs away from the open food bins that have raw onion and peppers to prevent cross-contamination of ready to eat foods. This was corrected at the time of inspection.

General Comments:

ROUTINE INSPECTION -

* Observed all refrigeration temperatures for cold holding equipment below 41F. Raw chicken, ham, vegetables and cheese were observed below 41F.

* Observed hot holding temperature of the chili and soup above 170F in the steam table.

* The hand washing stations had hand soap, paper towels and hot water available.

* The chlorine concentration for the dishwasher was observed at 100ppm and the QAC concentration for the red buckets was noted at 200ppm.

* Employee food training certificates were available for every employee.

Please address the noted deficiencies in a timely manner and maintain all work areas clean by following a daily cleaning schedule.

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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:

Received By:

Liliana Stransky - REHS

Agency Representative

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