



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> KNIGHTS OF COLUMBUS	<b>BUSINESS PHONE:</b> (559) 381-2691	<b>RECORD ID#:</b> PR0003964	<b>DATE:</b> September 20, 2022
<b>FACILITY SITE ADDRESS:</b> 5251 11TH AVE	<b>CITY:</b> HANFORD	<b>ZIP CODE:</b> 93230	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> KNIGHTS OF COLUMBUS	<b>CERTIFIED FOOD MANAGER:</b> Not Specified	<b>EXP DATE:</b>	<b>INSPECTOR:</b> 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: None Noted

General Comments:

The following was observed during today's routine inspection:

- Refrigeration unit was below 41 F.
- Hot water in ware washing sink was above 120 F.
- Restrooms had hot water, paper towels and soap.
- All food stored 6 inches above ground level.

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**

<b>FACILITY NAME:</b> KNIGHTS OF COLUMBUS	<b>BUSINESS PHONE:</b> (559) 381-2691	<b>RECORD ID#:</b> PR0003964	<b>DATE:</b> August 09, 2018
<b>FACILITY SITE ADDRESS:</b> 5251 11TH AVE	<b>CITY:</b> HANFORD	<b>ZIP CODE:</b> 93230	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> KNIGHTS OF COLUMBUS	<b>CERTIFIED FOOD MANAGER:</b> Not Specified	<b>EXP DATE:</b>	<b>INSPECTOR:</b> 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 CLEANING OF UTENSILS AND EQUIPMENT [HSC 114095-114099.5 & 114101-114119]

**Description/Corrective Action:** The stove and oven had grease accumulation that needs to be cleaned. Conduct this task routinely to reduce the risk of pest infestation.

**General Comments:**

A routine inspection was conducted to verify compliance with the California Retail Food Code. The following observations were made:

- \* The hand washing station had hand soap, paper towels and hot water.
- \* Refrigerators were observed below 41F. Each had a working thermometer.
- \* Restroom facilities were observed stocked and clean. A new restroom is currently being constructed outside the facility to meet ADA requirements. Daren Verdeegal from County Planning has approved the construction. Please contact the Department when it is finished so we can inspect it.

In the future, structural modifications for the facility must also be approved by our Department. Please notify us if any other construction projects are planned and submit plans and/or specs for any equipment that may be installed or replaced.

Thank you for your cooperation and assistance during today's inspection.

<b>RESULTS OF EVALUATION:</b> <input checked="" type="checkbox"/> PASS <input type="checkbox"/> NEEDS IMPROVEMENT <input type="checkbox"/> FAIL	<b>Reinspection Required:</b> Yes: <input type="checkbox"/> No: <input checked="" type="checkbox"/>
	<b>Reinspection Date (on or after):</b> _____ N/A <input type="checkbox"/> Potential Food Safety All Star:

*Rece*

Received By: \_\_\_\_\_

*Liliana Stransky - REHS*

Agency Representative

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