



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

Table with 4 columns: FACILITY NAME, BUSINESS PHONE, RECORD ID#, DATE, FACILITY SITE ADDRESS, CITY, ZIP CODE, INSPECTION TYPE, OWNER NAME, CERTIFIED FOOD MANAGER, EXP DATE, INSPECTOR.

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 FOOD HANDLING PRACTICES [HSC 113961 - 113973]

Description/Corrective Action: Observed three compartment sink water temperature to be at 115. Violation corrected on site and water heater was adjusted. Please ensure three compartment sink has hot water at 120 F at all times.

Violation: NO CURRENT CERTIFIED FOOD SAFETY PERSON ON STAFF [HSC 113947-113947.6]

Description/Corrective Action: Repeat violation: The food facility does not have an active food managers certificate. Please provide our office with proof of renewal within 30 days. Failure to comply may result in an administrative office hearing and along with a follow up inspection.

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

Description/Corrective Action: Observed improper storage of food in reach in freezer at dry storage area. Uncooked shrimp and fish was stored above ice cream. Any potentially hazardous food should be stored below ready to eat foods.

General Comments:

The following was observed during today's routine inspection:

- Refrigeration units were below 41 F.
CO2 tanks were chained and secure.
Hand wash station had hot water, paper towels, and soap.

Please provide a copy of a valid managers certificate within 30 days of this inspection.

RESULTS OF EVALUATION: [] PASS [X] NEEDS IMPROVEMENT [] FAIL
Reinspection Required: Yes: [] No: [X]
Reinspection Date (on or after): N/A
[] Potential Food Safety All Star:

Handwritten signature in blue ink.

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: BIG BOY DRIVE IN	BUSINESS PHONE: (559) 670-3976	RECORD ID#: PR0009845	DATE: July 13, 2021
FACILITY SITE ADDRESS: 418 N IRWIN ST	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: MOHAMED YAHYA	CERTIFIED FOOD MANAGER: Taher Abdo Yahya	EXP DATE: 11/18/2020	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: NO CURRENT CERTIFIED FOOD SAFETY PERSON ON STAFF [HSC 113947-113947.6]

Description/Corrective Action: The food manager certification expired in November 2020. This must be renewed within 30 days from today's inspection. Forward a copy of the certificate to the department as proof it was renewed.

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

Description/Corrective Action: The ice cream freezer unit is missing a lid. Place covers over the ice cream buckets or store them in the larger freezer.

Keep the ice cream scoops inside individual containers and use separate ones for each flavor since you don't have dipping wells with constant water flow.

Violation: IMPROPER COLD HOLDING TEMPERATURE(S) [HSC 113996]

Description/Corrective Action: The cheese needs to be held at 41F or below. Place the cheese slices inside individual plastic containers at the prep sink to keep it at the correct temperature at all times.

General Comments:

ROUTINE INSPECTION -

Observed the refrigeration units well organized and all were below 41F.

The hand washing station at the kitchen and restroom were observed with hand soap, paper towels and hot water was available.

Overall, the facility was observed clean and organized.

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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.

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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OFFICIAL INSPECTION REPORT

FACILITY NAME: BIG BOY DRIVE IN	BUSINESS PHONE: (559) 670-3976	RECORD ID#: PR0009845	DATE: March 25, 2020
FACILITY SITE ADDRESS: 418 N IRWIN ST	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: PUBLIC INFORMATION/EDUCATIOI
OWNER NAME: MOHAMED YAHYA	Program Description: 1107 - KINGS DPH COVID-19	EXP DATE: 11/18/2020	INSPECTOR: Liliana Stransky - REHS

The items (if any) listed below identify the Health Code 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 facility must make their dining completely inaccessible to customers and encourage customers to call-in their orders to minimize their wait.

At this time all food sales must be for DELIVERY or TAKE-OUT/PICK-UP ONLY!!

The staff needs to practice social distancing by requesting that customers keep apart a minimum of six feet from each other and staff. Only allow entry to customers that can safely keep the same distance between them while they wait or encourage them to wait in their cars. Do not allow them to sit outdoors for dining.

Staff must continue to practice safe food handling procedures to protect food from contamination, monitor hot & cold holding temperatures, and WASH HANDS.

Staff must use sanitizing solution (chlorine 100ppm or QAC 200ppm) for wiping down all counters and work surfaces to reduce the risk of contamination. All work surfaces should be cleaned and sanitized frequently to prevent contamination.

Under no circumstances are employees who feel sick or are sick with respiratory (i.e. fever, coughing or sneezing) or gastrointestinal (i.e. vomiting or diarrhea) symptoms are allowed to work in the facility.

Please review and verify the above food and employee safety practices are being followed. A copy of this summary will be emailed to the facility operator. Please contact our Department for further questions.

Reinspection Required: Yes: No: **Reinspection Date (on or after):** **Not Specified**

Liliana Stransky - REHS

Environmental Health Specialist

Received By: _____