



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> IN-N-OUT BURGERS #291	<b>BUSINESS PHONE:</b> (949) 509-6315	<b>RECORD ID#:</b> PR0009319	<b>DATE:</b> May 05, 2022
<b>FACILITY SITE ADDRESS:</b> 280 S 12TH AVE	<b>CITY:</b> HANFORD	<b>ZIP CODE:</b> 93230	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> LYNSI SNYDER-ELLINGSON, PRESIDENT	<b>CERTIFIED FOOD MANAGER:</b> KAYLA PEREZ	<b>EXP DATE:</b> 3/10/2025	<b>INSPECTOR:</b> SEM HAR GEBREGZIABIHE

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 the sanitizer dispenser as well as the soap dispenser, at the hand washing station in the back to have dust and debris on the surface. This was cleaned when mentioned.

**Violation:** IMPROPER MAINTENANCE OF FACILITY OR EQUIPMENT [HSC 114161-114182 & 114257]

**Description/Corrective Action:** The pipe underneath the food prep sink was leaking. Please have this fixed by 5/20/2022. Please use caution when working near that area to avoid potential tripping hazard.

**General Comments:**

Observations:

All hand washing stations were fully stocked with hot water, soap, and paper towels.

The three compartment sinks and sanitizer buckets were at 200 ppm (ammonium).

All dry storage was well maintained, clean, organized, and placed six inches above the ground.

All refrigeration units were functioning properly at 41F and below.

The freezer unit was functioning properly at 0F and below.

All employees were practicing proper food handling by washing their hands frequently and when transitioning to a new task.

Restrooms were well maintained and were fully stocked with hot water soap and paper towels.

Food handler and food manager cards were available and up to date.

Pest control reports were available for review. The last service date was 4/29/22.

Please send a copy of the invoice for the maintenance done on the pipe to the department.

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



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<b>FACILITY SITE ADDRESS:</b> 280 S 12TH AVE	<b>CITY:</b> HANFORD	<b>ZIP CODE:</b> 93230	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> LYNSI SNYDER-ELLINGSON, PRESIDENT	<b>CERTIFIED FOOD MANAGER:</b> KAYLA PEREZ	<b>EXP DATE:</b> 3/10/2025	<b>INSPECTOR:</b> SEM HAR GEBREGZIABIHE

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

Agency Representative \_\_\_\_\_

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<b>FACILITY NAME:</b> IN-N-OUT BURGERS #291	<b>BUSINESS PHONE:</b> (949) 509-6315	<b>RECORD ID#:</b> PR0009319	<b>DATE:</b> September 28, 2021
<b>FACILITY SITE ADDRESS:</b> 280 S 12TH AVE	<b>CITY:</b> HANFORD	<b>ZIP CODE:</b> 93230	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> LYNSI SNYDER	<b>CERTIFIED FOOD MANAGER:</b> KAYLA PEREZ	<b>EXP DATE:</b> 7/7/2025	<b>INSPECTOR:</b> 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:**

The cold holding units were at 41F or lower, including the walk-ins.  
The temperature log was reviewed and observed accurate.  
The final cooking temperature of the hamburger patties was observed at 168F.  
The sanitizing 3 compartment sink and all the buckets were at 100ppm-200ppm of QAT solution.  
Over all the food facility is in excellent condition.  
Thank you

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