



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> FROSTY KING II	<b>BUSINESS PHONE:</b> (559) 584-4492	<b>RECORD ID#:</b> PR0000248	<b>DATE:</b> April 28, 2022
<b>FACILITY SITE ADDRESS:</b> 1300 N 10TH AVE	<b>CITY:</b> HANFORD	<b>ZIP CODE:</b> 93230	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> GAMAL AWAD	<b>CERTIFIED FOOD MANAGER:</b> AHMAD NASSEF	<b>EXP DATE:</b> 1/9/2023	<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 CLEANING OF UTENSILS AND EQUIPMENT [HSC 114095-114099.5 & 114101-114119]

**Description/Corrective Action:** The soda machine was observed with syrup build up which was also transferred over to the side panel of the ice machine. Please regularly clean both appliances to prevent mold growth and prevent pest infestations.

The hot holding lamp used to hot hold french fries was observed with a thick layer of grease build up all around the unit. Please clean this daily to prevent bacterial growth and pest investigations.

The three compartment sink was observed dirty. Please clean the inside as well as the outside of the sink to prevent cross contamination.

The microwave was observed with food build up. Please clean this as soon as possible.

The hood was observed with grease build up. The last hood service written documented was 2/22/2022. Please have this serviced as soon as possible.

**General Comments:**

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



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Routine Inspection:

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

All freezer units were functioning properly at 0F and below.

The sanitizer bucket (QAC) was at 200 ppm.

All employees were practicing safe food handling by washing their hands frequently and when changing tasks.

Restrooms were well maintained and clean. Hot water, soap and paper towels were available.

The ice machine was in good condition.

Final cooking temperature of the burger patty was 182.6F.

Final cooking temperature of the bacon was 196.8F.

The lobby area of the facility was clean and well maintained.

Please correct the above noted violations in a timely manner.

Thank you for your time.

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:

SEM HAR GEBREGZIABIHE

Agency Representative

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

Description/Corrective Action: Observed employee washing dishes without following the proper steps. They are as follows:

- 1) WASH all equipment in hot water in the first compartment of the 3 compartment sink,
2) RINSE everything in clean water (hot or cold) in the second compartment, and
3) SANITIZE by adding bleach to a concentration of 100ppm to the third compartment.

This must be done every time you wash dishes.

General Comments:

ROUTINE INSPECTION -

- \* Observed cold holding temperatures for hamburger condiments and raw hamburger patties were below 41F.
\* The cooked chili was held above 135F.
\* The large four freezer units inside the storage trailer were observed functional. All food product was frozen.
\* Restroom facilities were stocked with hand soap, paper towels and hot water.

Please correct the noted deficiency right away.

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:

Liliana Stransky - REHS

Agency Representative

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