



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> IRWIN STREET INN	<b>BUSINESS PHONE:</b> (559) 584-4586	<b>RECORD ID#:</b> PR0009484	<b>DATE:</b> June 29, 2022
<b>FACILITY SITE ADDRESS:</b> 522 N IRWIN ST	<b>CITY:</b> HANFORD	<b>ZIP CODE:</b> 93230	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> JACK PATEL	<b>CERTIFIED FOOD MANAGER:</b> AVNI PATEL	<b>EXP DATE:</b> 3/15/2021	<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:** Observed food debris and grease accumulation inside and outside of the stove and grill (On handle bars, debris tray, etc.). Please clean and disinfect the stove and grill as soon as possible.

Observed food debris, various liquid accumulation etc. in all freezer/ refrigeration units. Please clean all units (inside and out) to prevent microbial growth and cross contamination.

Observed water on the floor next to the stove and next to the manual dishwasher. Please clean and make sure no water is on the ground to prevent a tripping hazard.

Observed a bucket of water with knives and tongs in the 2 compartment sink. Please ensure all utensils are cleaned properly before each use.

Observed dirty utensils placed in the drawers with the clean utensils. Please clean all utensils in the drawer across from the manual dishwasher.

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

**Description/Corrective Action:** This facility does not have a valid food manager card. The last card on file with this facility expired on 03/15/2021. Please send a copy of the new manager certification within sixty days from today.

**Violation:** VERMIN INFESTATION [HSC 114259.1]

**Description/Corrective Action:** Observed several cockroaches in the kitchen area. Pest control reports were provided. Please increase the pest control services until the cockroach issue has been rectified. Thank you.

**General Comments:**

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



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All refrigeration units were functioning properly at 41F and below.  
 All freezer units were functioning properly at 0F and below.  
 Hand washing station was fully stocked with hot water, soap, and paper towels.  
 The manual dishwasher was functioning properly at 50 ppm (chlorine).  
 All dry storage was in satisfactory condition.  
 Please correct the noted violation as soon as possible.  
 Thank you for your time.

<b>RESULTS OF EVALUATION:</b> <input type="checkbox"/> PASS <input checked="" 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:

*SEM HAR GEBREGZIABIHE*

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

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

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### FOOD SAFETY EVALUATION REPORT

<b>FACILITY NAME:</b> IRWIN STREET INN	<b>BUSINESS PHONE:</b> (559) 584-4586	<b>RECORD ID#:</b> PR0009484	<b>DATE:</b> April 29, 2021
<b>FACILITY SITE ADDRESS:</b> 522 N IRWIN ST	<b>CITY:</b> HANFORD	<b>ZIP CODE:</b> 93230	<b>INSPECTION TYPE:</b> 1ST FOLLOW UP INSPECTION
<b>OWNER NAME:</b> JACK PATEL	<b>CERTIFIED FOOD MANAGER:</b> AVNI PATEL	<b>EXP DATE:</b> 3/15/2021	<b>INSPECTOR:</b> Susan Lee-Yang - 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 MAINTENANCE OF HANDWASH FACILITIES [HSC 113953 - 113593.2]

**Description/Corrective Action:** Observed soap dispenser empty.  
Ensure the soap dispenser is stocked and functional at all times.

**Violation:** VERMIN INFESTATION [HSC 114259.1]

**Description/Corrective Action:** Observed several cockroaches in the kitchen.  
Currently, pest control provides monthly services. Increase pest control services until cockroach problem is mitigated. Continue to retain invoice for verification.

**Violation:** IMPROPER CLEANING OF UTENSILS AND EQUIPMENT [HSC 114095-114099.5 & 114101-114119]

**Description/Corrective Action:** Observed food debris accumulated on the pull out debris tray for the stove. Observed old grease accumulated between cooking equipment.  
Ensure equipment are thoroughly cleaned and cleaned on a regular basis. Pull out equipment and ensure thorough cleaning occurs behind and around equipment.  
  
Observed a bucket soaking knives and tongs inside the 2-compartment sink.  
Ensure utensils are properly cleaned after each use.

#### General Comments:

A follow-up re-inspection was performed today of this facility to verify compliance with required corrective actions for violations noted on the April 13, 2021 routine inspection. The following were noted during today's inspection:

- The broken floor tiles by the dishwasher has been replaced with new tiles.
- The paper towel dispenser was stocked.
- There is some improvement in general cleaning of the kitchen. Observed stove, hood, and inside reach-in freezer clean. Continue to focus on cleaning throughout the facility.
- New cutting boards have replaced old worn out cutting boards.
- At the time of inspection, did not observe build-up of dishes that required cleaning.
- Observed the cold prep unit organized and free of cross contamination.
- Swift Pest Control was on-site on 4/22/21 and provided service to 10 rooms, inside the restaurant, and the exterior of the facility.

A billable re-inspection will be performed at no charge to verify compliance with today's noted violations. Should additional re-inspections be required, the facility will be assessed \$226 per inspection.

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RESULTS OF EVALUATION:  PASS  NEEDS IMPROVEMENT  FAIL

Reinspection Required: Yes:  No:

Reinspection Date (on or after): 5/13/2021

Potential Food Safety All Star:

Susan Lee-Yang - REHS

Received By:

Agency Representative

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