



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

| | | | |
|---|---|---------------------------------|---|
| FACILITY NAME: MCDONALDS | BUSINESS PHONE: (209) 723-3716 | RECORD ID#: PR0006012 | DATE: March 30, 2021 |
| FACILITY SITE ADDRESS: 810 W GRANGEVILLE BLVD | CITY: HANFORD | ZIP CODE: 93230 | INSPECTION TYPE: ROUTINE INSPECTION |
| OWNER NAME: JOHN ABBATE/J&K RESTAURANTS | CERTIFIED FOOD MANAGER: CELIA AGUILAR | EXP DATE: 9/26/2022 | INSPECTOR: 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: FOODS & EQUIPMENT NOT PROTECTED FROM CONTAMINATION [HSC 113980, 114025-114027]

Description/Corrective Action: Observed employees wearing dangling bracelets. Please refrain from wearing any jewelry to avoid cross contamination and also, this may prevent proper hand washing procedures. It was corrected on site.

General Comments:

- The hand washing station was fully stocked.
- All cold holding units and walk-in was observed at 41F or below and all foods were covered to avoid cross contamination.
- Temperature logs are filled in two times a day.
- Sanitizer level for the 3 compartment sink was 200ppm of QAT solution.
- All employees are screen for health before starting their shift.
- Pest Control services once a month.
- Ice machine observed clean.
- Please be sure to sanitize food areas, and highly touched common areas.
- Thank you

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



 Received By:

Yatee Patel - REHS

 Agency Representative

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



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OFFICIAL INSPECTION REPORT

| | | | |
|---|--|---------------------------------|---|
| FACILITY NAME: MCDONALDS | BUSINESS PHONE: (209) 723-3716 | RECORD ID#: PR0006012 | DATE: March 27, 2020 |
| FACILITY SITE ADDRESS: 810 W GRANGEVILLE BLVD | CITY: HANFORD | ZIP CODE: 93230 | INSPECTION TYPE: PUBLIC INFORMATION/EDUCATIOI |
| OWNER NAME: JOHN ABBATE/J&K RESTAURANTS | Program Description: 1107 - KINGS DPH COVID-19 | EXP DATE: 9/26/2022 | 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 has made their dining completely inaccessible to customers and is encouraging customers to call-in their orders to minimize their wait.

At this time all food sales are for DRIVE THRU or TAKE-OUT/PICK-UP ONLY!!

The staff is practicing 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.

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

Staff uses 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.

An investigation was conducted today to 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: _____



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FOOD SAFETY EVALUATION REPORT

| | | | |
|---|---|---------------------------------|---|
| FACILITY NAME: MCDONALDS | BUSINESS PHONE: (209) 723-3716 | RECORD ID#: PR0006012 | DATE: April 16, 2019 |
| FACILITY SITE ADDRESS: 810 W GRANGEVILLE BLVD | CITY: HANFORD | ZIP CODE: 93230 | INSPECTION TYPE: 1ST FOLLOW UP INSPECTION |
| OWNER NAME: JOHN ABBATE/J&K RESTAURANTS | CERTIFIED FOOD MANAGER: CELIA AGUILAR | EXP DATE: 9/26/2022 | INSPECTOR: Veronica Ochoa -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 COLD HOLDING TEMPERATURE(S)

[HSC 113996]

Description/Corrective Action: The same reach-in cold holding unit that was not working during the facility's last routine inspection was not functioning during today's re-inspection. No food items were observed in the unit. It was indicated that a new unit may be obtained to replace this unit.

General Comments:

Today's re-inspection took place to verify if the violations noted on the April 4, 2019 inspection report were corrected. During today's re-inspection, the facility's walk-in unit door was noted repaired and now properly shuts. The food temperature log was reviewed and was noted to be documented regularly. Please make sure to not store any food in the non functioning unit. Once the unit is repaired or replaced, make sure it maintains foods at or below 41F.

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:

Veronica Ochoa -REHS

Agency Representative

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