



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: KINGS COUNTRY CLUB	BUSINESS PHONE: (559) 582-0740	RECORD ID#: PR0000484	DATE: November 03, 2021
FACILITY SITE ADDRESS: 3529 N 12TH AVE	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: BOARD OF DIRECTORS	CERTIFIED FOOD MANAGER: PAUL WIGHTMAN	EXP DATE: 2/3/2022	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: IMPROPER CLEANING OF UTENSILS AND EQUIPMENT [HSC 114095-114099.5 & 114101-114119]

Description/Corrective Action: The ice machine needs to be cleaned inside. The rims were observed with water mineral residue inside.

General Comments:

All cold holding units were observed at or below 41F.
Hot foods on the grill were above 180F, final cooking temperature.
The sanitizer level (Chlorine) was at 100ppm for the dish washer and the buckets used for sanitizing the surfaces.
Thermometers are used by all cooks and logged electronically.
Hand washing station was fully stocked.
Over all food facility was in very good operating condition.
Thank you

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:

Yatee Patel - REHS

Agency Representative

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



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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: KINGS COUNTRY CLUB	BUSINESS PHONE: (559) 582-0740	RECORD ID#: PR0000484	DATE: September 03, 2020
FACILITY SITE ADDRESS: 3529 N 12TH AVE	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: BOARD OF DIRECTORS	CERTIFIED FOOD MANAGER: RALPH VICENCIN	EXP DATE: 2/3/2022	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: IMPROPER COLD HOLDING TEMPERATURE(S) [HSC 113996]

Description/Corrective Action: The cold holding units near the prep area were all over 41F. Manager stated that this was due to the frequent opening of the unit for food prep. Please lower the temperature dial so that the temperature always holds 41F or lower at all times.

General Comments:

The concentration was 100ppm for chlorine for the dish washer.

Temperatures of food are taken, however they are not logged in. This department recommends logging down all PHF's temperatures.

Covid 19 precaution were observed, with all employees wearing masks and temperatures are monitored for all employees entering in the facility. Only outdoor dining and take out.

Hand washing stations were fully stocked.

Walk-in units were well organized.

Over all food facility is in good operating condition.

RESULTS OF EVALUATION: PASS NEEDS IMPROVEMENT FAIL

Reinspection Required: Yes: No:

Reinspection Date (on or after): N/A

Potential Food Safety All Star:

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: KINGS COUNTRY CLUB	BUSINESS PHONE: (559) 582-0740	RECORD ID#: PR0000484	DATE: January 22, 2020
FACILITY SITE ADDRESS: 3529 N 12TH AVE	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: BOARD OF DIRECTORS	CERTIFIED FOOD MANAGER: RALPH VICENCIN	EXP DATE: 2/3/2022	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: IMPROPER COLD HOLDING TEMPERATURE(S) [HSC 113996]

Description/Corrective Action: The cold holding deli unit was measuring at 60F. The manager iced up all the foods and moved foods to another unit. The technician is scheduled to come in tomorrow to repair the unit.

General Comments:

- All other cold holding units and walk in was well organized, covered and labeled.
 - All foods were separated in the walk in and reach in units.
 - All hot foods were over 155F and a thermometer is available to use.
 - The hood is scheduled to be cleaned every 3 months.
 - The sanitizer (Bleach) was 50-100ppm in the dish washer.
 - Food safety practices are satisfactory.
 - Hand washing stations were fully stocked and used by employees.
- 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