



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: ADAM'S DRIVE-IN	BUSINESS PHONE: (661) 229-8826	RECORD ID#: PR0010505	DATE: April 18, 2022
FACILITY SITE ADDRESS: 617 E 7TH ST	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: SALEH N. OBEID	CERTIFIED FOOD MANAGER: MUSA ADNAN	EXP DATE: 12/12/2023	INSPECTOR: 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: FOODS & EQUIPMENT NOT PROTECTED FROM CONTAMINATION [HSC 113980, 114025-114027]

Description/Corrective Action: Observed the ice scoop embedded in the ice. Please keep the ice scoop separate from the ice when not in use to prevent cross contamination .

Violation: IMPROPER MAINTENANCE OF HANDWASH FACILITIES [HSC 113953 - 113593.2]

Description/Corrective Action: Observed ice cream utensils in the hand washing sink. Please keep this sink empty and only for hand washing.

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

Description/Corrective Action: Observed the sanitizer bucket at less than 50 ppm (chlorine). This was fixed when mentioned. Please be sure the sanitizer is at 100 ppm for chlorine.

General Comments:

Observations:

Restrooms were supplied with hot water, soap, and paper towels.

Hand washing station was fully stocked with hot water, soap, and paper towels.

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

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

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

No signs of pests were found during today's inspection.

Final cooking temperature of the burger patty was 212.4F.

Overall, this facility is in satisfactory condition.

Thank you for your time.

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



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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): N/A <input type="checkbox"/> Potential Food Safety All Star:
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SEM HAR GEBREGZIABIHE

Received By: _____

Agency Representative _____

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: ADAM'S DRIVE-IN	BUSINESS PHONE: (661) 229-8826	RECORD ID#: PR0010505	DATE: September 15, 2021
FACILITY SITE ADDRESS: 617 E 7TH ST	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: SALEH N. OBEID	CERTIFIED FOOD MANAGER: MUSA ADNAN	EXP DATE: 12/12/2023	INSPECTOR: Liliana Stransky - 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: The hand washing station was blocked with a food tray and items to prepare milkshakes. This area must always be accessible to the employees for the intended purpose, please remove these items and do not block it.

Violation: FOODS FROM UNAPPROVED SOURCES [HSC 114021 - 114029]

Description/Corrective Action: The sanitizer bucket did not have enough bleach solution to adequately sanitize food contact surfaces. Check the solution at least twice a day and change it as needed. You must have at least 100ppm concentration available to disinfect surfaces.

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

Description/Corrective Action: Deep cleaning of the facility is required and this step must be done more frequently to remove debris from all hard to reach areas such as floors and walls, beneath and behind cooking equipment and appliances.

Violation: IMPROPER COLD HOLDING TEMPERATURE(S) [HSC 113996]

Description/Corrective Action: The prep refrigeration unit next to the flat grill was holding foods between 46 - 51F. Have the unit serviced and make sure it's able to hold temperature at 41F or below at all times. All other units were at the correct temperature.

The cheese slices were observed at ambient temperature. Place the cheese slices inside one of the well containers in the refrigerated unit and maintain them at or below 41F. You can swap them in place of the pickles or jalapenos which are items that can be held at ambient temperature.

General Comments:

Routine inspection -

* Observed refrigeration temperatures for cold holding units at or below 41F, except for the prep unit mentioned above.

* Hand soap, paper towels and hot water was available for the hand washing station in the kitchen and restroom.

* The chili was observed at 146F.

Please correct the noted deficiencies in a timely manner.

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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:

Liliana Stransky - REHS

Agency Representative

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