



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 RESTAURANT	BUSINESS PHONE: (209) 723-3716	RECORD ID#: PR0006742	DATE: April 28, 2021
FACILITY SITE ADDRESS: 110 N 12TH AVE	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: JOHN ABBATE/J&K RESTAURANTS	CERTIFIED FOOD MANAGER: Baldemar Betancourt	EXP DATE: 7/24/2024	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 MAINTENANCE OF HANDWASH FACILITIES [HSC 113953 - 113593.2]

Description/Corrective Action: The hand washing stations did not have hot water. The maximum temperature monitored was around 80-85F. All the hand washing station, prep sink water and the restroom hand washing station need to have hot running water at a minimum of 100F for proper hand washing by all employees.

This manager on site stated he will request a service order today. Please update this department with the status of the correction immediately.

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

Description/Corrective Action: Observed food debris inside the reach-ins and behind the soda dispensing units near the 3 compartment sink. Please have the facility cleaned and sanitize and create a daily cleaning schedule to include all equipment, walls, and floors.

General Comments:

All hot holding foods were at or above 135F.

All cold holding units and foods were at or below 41F.

Sanitizer level was observed at 200ppm of QAT solution.

Observed all employees washing hands in between duties. Please have the hot water to a temperature of 100F to correctly wash hands.

Thank you

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



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 RESTAURANT	BUSINESS PHONE: (209) 723-3716	RECORD ID#: PR0006742	DATE: April 28, 2021
FACILITY SITE ADDRESS: 110 N 12TH AVE	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: JOHN ABBATE/J&K RESTAURANTS	CERTIFIED FOOD MANAGER: Baldemar Betancourt	EXP DATE: 7/24/2024	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.

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

Received By:

Yatee Patel - REHS

Agency Representative

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



FOOD SAFETY EVALUATION REPORT - COMPLAINT INSPECTION

FACILITY NAME: MCDONALDS RESTAURANT	BUSINESS PHONE: (209) 723-3716	RECORD ID#: PR0006742	DATE: December 05, 2019
FACILITY SITE ADDRESS: 110 N 12TH AVE	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: 1ST FOLLOW UP INSPECTION
OWNER NAME: JOHN ABBATE/J&K RESTAURANTS	CERTIFIED FOOD HANDLER: Baldemar Betancourt	EXP DATE: 7/24/2024	INSPECTOR: Troy Hommerding-REHS

A complaint was recently received by our Department alleging violations of the California Retail Food Code at this facility. In response to the complaint, an inspection of the facility was conducted and our investigation findings are provided below. If violations are noted, then appropriate corrective action is required as listed in the main section of this report. 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.

Inspection Findings and General Comments:

This is a follow-up inspection to verify a new water heater has been installed and is providing adequate hot water supply to the facility. The results of the this re-inspection are as follows:


A new water heater was observed installed, no leaks were noted at the water heater.

Hot water was checked at the mens & womens restroom hand wash sinks, employee kitchen hand wash sinks, three compartment sink and prep sink. Hot water was detected at all sinks.

The facility is ok to reopen at this time.

Violation: None Noted

Reinspection Required: Yes: No: **Reinspection Date (on or after):** N/A



 Received By:

Troy Hommerding-REHS

 Agency Representative

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