



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/health/ehs

FOOD SAFETY EVALUATION REPORT

FACILITY NAME: MCDONALDS	BUSINESS PHONE: (559) 992-5833	RECORD ID#: PR0003674	DATE: August 09, 2011
FACILITY SITE ADDRESS: 2003 WHITLEY AVE	CITY: CORCORAN	ZIP CODE: 93212	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: FRANK GIANNOLA/GIANNOLA'S INC	CERTIFIED FOOD HANDLER: ASHLEY ROBERTS	EXP DATE: 6/8/2016	INSPECTOR: Lee Johnson - 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 FACILITY OR EQUIPMENT [HSC 114161-114182 & 114257]

Description/Corrective Action: Please repair the leak at the wash sink drain line in the 3 compartment sink to allow the proper 3 sink washing procedure to occur.

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

Description/Corrective Action: Please clean the flooring below the self serve drink dispenser cabinets to remove debris.

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

Description/Corrective Action: Please repair the broken paper towel feed lever at the main hand wash sink so that it functions as designed.

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

Description/Corrective Action: Food product in the walk in refrigerator measured 41F, but ambient air temperature measured 47F. Please adjust ASAP to insure foods maintain a temperature of 41F or less at all times. Mgr will contact repair tech.

General Comments:

Except as noted above, all cold holding temperatures, hot holding temperatures, and burger cook temperatures checked today were satisfactory. Temperatures are checked and logged by staff twice daily. The facility was generally noted to be clean today. Thermometers are in place. Recommend checking the calibration of the walk in thermometer, however.

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

Received By:

Lee Johnson - 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: MCDONALDS	BUSINESS PHONE: (559) 992-5833	RECORD ID#: PR0003674	DATE: April 06, 2011
FACILITY SITE ADDRESS: 2003 WHITLEY AVE	CITY: CORCORAN	ZIP CODE: 93212	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: FRANK GIANNOLA/GIANNOLA'S INC	CERTIFIED FOOD HANDLER: DEANN BOUCHER	EXP DATE: 5/12/2012	INSPECTOR: Troy Hommerding-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 COOKING TEMPERATURES

[HSC 114004 - 114012]

Description/Corrective Action: Three Hamburger patties were checked after cooking on grill #1, temperatures ranged from 145°F to 155°F. These hamburgers were discarded. One of the managers on duty checked the grill and found the timer was not set correctly. This was corrected and rechecked. Hamburger patties were again measured and were noted above 160°F. Please check all cooking temperatures during each shift. This facility does have a Q/A log sheet, all temperatures that were logged, were within this facilities standards for the days checked.

General Comments:

No other violations were noted today. All cold holding temperatures were at or below 41°F. All hot holding temperatures were measured at or above 135°F.

Restrooms were fully stocked.

All kitchen handwash stations were noted fully stocked.

Dining area was noted in satisfactory condition.

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:

Isheia Roberts
 Received By: _____

Troy Hommerding-REHS
 Agency Representative _____

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: MCDONALDS	BUSINESS PHONE: (559) 992-5833	RECORD ID#: PR0003674	DATE: August 25, 2010
FACILITY SITE ADDRESS: 2003 WHITLEY AVE	CITY: CORCORAN	ZIP CODE: 93212	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: FRANK GIANNOLA/GIANNOLA'S INC	CERTIFIED FOOD HANDLER: DEANN BOUCHER	EXP DATE: 5/12/2012	INSPECTOR: Lee Johnson - 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: RESTROOM FACILITIES NOT MAINTAINED [HSC 114250 & 114276]

Description/Corrective Action: The dispenser lever on the soap container in the men's restroom is missing. Please repair (a part is reportedly on order).

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

Description/Corrective Action: A dirty rag was noted in the cabinet below the self-serve tea dispenser. Please remove.

General Comments:

All hot, cold, and cooking temperatures checked today were satisfactory. The facility is generally clean and well-maintained. Food temperatures are reportedly taken twice daily and logged once daily. Logs are generally complete. All hand wash stations were fully stocked.

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

Deann Boucher

Received By: _____

Lee Johnson - REHS

Agency Representative

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