

# INSPECTION REPORT

KINGS COUNTY HEALTH DEPARTMENT  
DIVISION OF ENVIRONMENTAL  
HEALTH SERVICES  
<http://www.countyofkings.com/health/ehs>



330 CAMPUS DRIVE  
HANFORD, CA 93230  
(559) 584-1411  
FAX: (559) 584-6040

BUSINESS NAME:	<u>A+W Family Restaurant</u>	DATE:	<u>2-2-12</u>
ADDRESS:	<u>1113 N. 10th Ave Hanford CA</u>		
OWNER/OPERATOR	_____		
PHONE #:	<u>584-7579</u>	LIC PLATE #:	_____
PROGRAM:	<u>1614</u>		

*\* Routine Inspection \**

⊗ Observed handwashing station fully stocked with soap and paper towels.

⊗ Final cooling temperature for hamburgers was 180°F. Chills was 174°F.

⊗ Refrigeration units were observed at 41°F or below.

⊗ Sanitizer for 3 compartment sink was 100 ppm.

- Please have employees complete food handler training class and retain copies of certificate as proof.

⊗ Facility passed today's inspection.

*Thank you!*

Inspector:

*[Signature]*

Received by:

*[Signature]*

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County of Kings - Department of Public Health

Environmental Health Services Division

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FOOD SAFETY EVALUATION REPORT

<b>FACILITY NAME:</b> A & W FAMILY RESTAURANT	<b>BUSINESS PHONE:</b> (559) 584-7579	<b>RECORD ID#:</b> PR0000172	<b>DATE:</b> May 31, 2011
<b>FACILITY SITE ADDRESS:</b> 1113 N 10TH AVE	<b>CITY:</b> HANFORD	<b>ZIP CODE:</b> 93230	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> STEVEN TE	<b>CERTIFIED FOOD HANDLER:</b> STEVEN TE	<b>EXP DATE:</b> 8/29/2014	<b>INSPECTOR:</b> 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: None Noted

General Comments:

Observed chilli at 180° F. Refrigeration units were below 41° F.  
Hand washing facility had hand soap and paper towels.  
Observed proper use of digital thermometer to monitor potentially hazardous food.  
Overall the facility is maintained in excellent operating condition.

Thank you!

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

Received By: \_\_\_\_\_

Liliana Stransky - REHS

Agency Representative

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



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FOOD SAFETY EVALUATION REPORT

<b>FACILITY NAME:</b> A & W FAMILY RESTAURANT	<b>BUSINESS PHONE:</b> (559) 584-7579	<b>RECORD ID#:</b> PR0000172	<b>DATE:</b> November 09, 2010
<b>FACILITY SITE ADDRESS:</b> 1113 N 10TH AVE	<b>CITY:</b> HANFORD	<b>ZIP CODE:</b> 93230	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> STEVEN TE	<b>CERTIFIED FOOD HANDLER:</b> STEVEN TE	<b>EXP DATE:</b> 4/11/2011	<b>INSPECTOR:</b> Susan Lee-Yang - 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:** Hand wash sink inside women's restroom was observed to be leaking. Please repair.

**General Comments:**

All temperature holding units were noted to be satisfactory.

Chili was noted at 170F.

Patty temperature logs were noted to be updated daily.

Facility was observed to be overall maintained and 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:

Susan Lee-Yang - REHS

Received By:

Agency Representative

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