



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

<b>FACILITY NAME:</b> A & W HAMBURGERS	<b>BUSINESS PHONE:</b> (559) 583-1664	<b>RECORD ID#:</b> PR0003491	<b>DATE:</b> July 08, 2011
<b>FACILITY SITE ADDRESS:</b> 1675 W LACEY BLVD STE VC7	<b>CITY:</b> HANFORD	<b>ZIP CODE:</b> 93230	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> ROBERT A & KAREN A CARY, INC	<b>CERTIFIED FOOD HANDLER:</b> TISHA DEBOM	<b>EXP DATE:</b> 5/16/2011	<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:** IMPROPER CLEANING OF UTENSILS AND EQUIPMENT [HSC 114095-114099.5 & 114101-114119]

**Description/Corrective Action:** Please focus on detail cleaning behind equipments and inside microwave.

**Violation:** FOODS & EQUIPMENT NOT PROTECTED FROM CONTAMINATION [HSC 113980, 114025-114027]

**Description/Corrective Action:** Observed food products stored on the ground inside walk-in freezer. All food products must be stored off the ground at a minimum of 6 inches.

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

**Description/Corrective Action:** Front reach-in unit storing dairy products was noted between 44° F-46°F. Lower thermostat and monitor unit to ensure unit is able to maintain at least 41°F at all times.

**General Comments:**

- Hand wash stations were stocked with soap and paper towels.
- Hot dog, beef patties, and chili were all noted above 135°F.
- QAC sanitizer in 3-compartment sink was noted at 200 ppm.
- Observed temperature logs incomplete. Please ensure all temperature log are filled and up-to-date. Temperatures were missing for cold reach-in units.
- Please fax updated certified food handler to our office.
- Please correct today's noted violations to prevent further enforcement.

**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



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

<b>FACILITY NAME:</b> A & W HAMBURGERS	<b>BUSINESS PHONE:</b> (559) 583-1664	<b>RECORD ID#:</b> PR0003491	<b>DATE:</b> December 16, 2010
<b>FACILITY SITE ADDRESS:</b> 1675 W LACEY BLVD STE VC7	<b>CITY:</b> HANFORD	<b>ZIP CODE:</b> 93230	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> ROBERT A & KAREN A CARY, INC	<b>CERTIFIED FOOD HANDLER:</b> TISHA DEBOM	<b>EXP DATE:</b> 5/16/2011	<b>INSPECTOR:</b> Kimberly Marquez

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:** OTHER PERMIT VIOLATION

**Description/Corrective Action:** Observed accumulation of debris behind equipment. Please deep clean on a monthly basis to prevent accumulation and pest infestation.

**General Comments:**

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

Over the facility was in good operational condition.

All hot, cold, and final cooking food temperatures monitored today were satisfactory.

Chili beans were noted at 171° F.

**RESULTS OF EVALUATION:**  PASS  NEEDS IMPROVEMENT  FAIL

**Reinspection Required:** Yes:  No:

**Reinspection Date (on or after):** N/A

Potential Food Safety All Star:

*Tisha Debom*

Received By:

*Kimberly Marquez*

Agency Representative

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/health/ehs

FOOD SAFETY EVALUATION REPORT

<b>FACILITY NAME:</b> A & W HAMBURGERS	<b>BUSINESS PHONE:</b> (559) 583-1664	<b>RECORD ID#:</b> PR0003491	<b>DATE:</b> June 29, 2010
<b>FACILITY SITE ADDRESS:</b> 1675 W LACEY BLVD STE VC7	<b>CITY:</b> HANFORD	<b>ZIP CODE:</b> 93230	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> ROBERT A & KAREN A CARY, INC	<b>CERTIFIED FOOD HANDLER:</b> TISHA DEBOM	<b>EXP DATE:</b> 5/16/2011	<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: None Noted

General Comments:

Observed hand wash station fully stocked with soap and paper towels.

Hamburger patties and chili beans in holding units were noted above 135° F.

Chlorine sanitizer was noted at 100 ppm.

All cold holding units were noted below 41°F.

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:

*Tisha Debom*

Susan Lee-Yang - REHS

Received By:

Agency Representative

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