



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: APPLEBEE'S NEIGHBORHOOD GRILL & BAR	BUSINESS PHONE: (559) 583-8084	RECORD ID#: PR0003793	DATE: September 24, 2009
FACILITY SITE ADDRESS: 1665 W LACEY BLVD	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: GOLDEN WEST RESTAURANTS INC	CERTIFIED FOOD HANDLER: RIGOBERTO MEZA	EXP DATE: 10/13/2009	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: None Noted

General Comments:

Observed both hot and cold holding temperatures at satisfactory ranges. Final cooking temperatures are monitored with a digital probe-type thermometer that was observed calibrated and sanitized. Adequate sanitizer is used for the dishwasher. The facility was observed well maintained. the hand washing stations were observed stocked with soap and paper towels. Please repair the soap dispenser at the bar.

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

John Grant

Liliana Stransky - REHS

Received By: _____

Agency Representative

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



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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: APPLEBEE'S NEIGHBORHOOD GRILL & BAR	BUSINESS PHONE: (559) 583-8084	RECORD ID#: PR0003793	DATE: December 30, 2008
FACILITY SITE ADDRESS: 1665 W LACEY BLVD	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: GOLDEN WEST RESTAURANTS INC	CERTIFIED FOOD HANDLER: RIGOBERTO MEZA	EXP DATE: 10/13/2009	INSPECTOR: Liliana Stransky

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 FOOD TEMPERATURE MONITORING [HSC 113998 & 114000]

Description/Corrective Action: Make sure cooks replace gloves as often as necessary, including in between wiping down counter surfaces and actual food prep. Gloves should never substitute proper hand washing.

Violation: IMPROPER FOOD TEMPERATURE MONITORING [HSC 113998 & 114000]

Description/Corrective Action: Temperatures of potentially hazardous foods are monitored with an accurate thermometer however the random recordings do not reflect final cooking temperatures. Random recordings must include final cooking temperatures of meat products (ribs, chicken, hamburger patties etc).

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

Description/Corrective Action: Sanitizer level for dishwasher was observed at 0 ppm; please increase to 100 ppm.

General Comments:

All cold holding and hot holding temperatures were observed within satisfactory ranges. The hand washing facilities were fully stocked with soap, paper towels and hot water was available. The bar area was observed sanitary and well organized.

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

Betsy Dew

Received By:

Liliana Stransky

Environmental Health Specialist

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



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FOOD SAFETY EVALUATION REPORT - COMPLAINT INSPECTION

FACILITY NAME: APPLEBEE'S NEIGHBORHOOD GRILL & BAR	BUSINESS PHONE: (559) 583-8084	RECORD ID#: PR0003793	DATE: October 09, 2008
FACILITY SITE ADDRESS: 1665 W LACEY BLVD	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: INITIAL COMPLAINT INSPECTION
OWNER NAME: GOLDEN WEST RESTAURANTS INC	CERTIFIED FOOD HANDLER: RIGOBERTO MEZA	EXP DATE: 10/13/2009	INSPECTOR: Raymond Cooke

A complaint was recently received by our Department alleging violations of the California Uniform Retail Food Facilities Law 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:

A complaint was received by this department alleging that a person became ill 2 hours after consuming a spinach salad with shrimp and bacon dressing. Also consumed was cream tomato basil soup and a chocolate souffle shooter. An inspection today revealed the following:

Spinach comes in pre-washed sacks and is portioned-out into individual serving sizes. Spinach is stored under refrigeration. Shrimp is received raw and frozen and is thawed in the walk-in. Shrimp is cooked to order and is stored in the cookline. The bacon dressing is an non hazardous vinegar base.

All soups come in frozen and are maintained frozen until heated. The chocolate dessert is received frozen and portioned into the serving containers and maintained in the walk-in.

All temperature were good (the walk-in was 2 degrees higher than it should be and was in defrost mode).

Complaint could not be substantiated by this inspection.

Violation: None Noted

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

Raymond Cooke

Received By: _____

Environmental Health Specialist

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