



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: ARBY'S RESTAURANT #7070	BUSINESS PHONE: (559) 582-1830	RECORD ID#: PR0005565	DATE: August 08, 2011
FACILITY SITE ADDRESS: 824 W LACEY BLVD	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: KOOROSH ZAGHI "CYROUS"	CERTIFIED FOOD HANDLER: Ron E. Robinson	EXP DATE: 6/21/2011	INSPECTOR: 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 restrooms and hand wash stations stocked with soap and paper towels.

All cold holding units were noted at or below 41°F.

QAC sanitizer in 3-compartment sink was noted at 200 ppm.

Observed facility clean and well maintained.

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 checked="" type="checkbox"/> Potential Food Safety All Star:

Received By: _____

Susan Lee-Yang - 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: ARBY'S RESTAURANT #7070	BUSINESS PHONE: (559) 582-1830	RECORD ID#: PR0005565	DATE: February 28, 2011
FACILITY SITE ADDRESS: 824 W LACEY BLVD	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: 1ST FOLLOW UP INSPECTION
OWNER NAME: KOOROSH ZAGHI "CYROUS"	CERTIFIED FOOD HANDLER: Ron E. Robinson	EXP DATE: 6/21/2011	INSPECTOR: 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: None Noted

General Comments:

A follow-up re-inspection was performed today of this facility to verify compliance with required corrective actions for violations noted on the last routine inspection. The following was noted during today's inspection: Cold holding unit was noted at 39° F, ice machine was clean and free of mold, shatterproof light cover in walk-in refrigerator was replaced. Thank you for fixing the violations noted in last inspection in a fast and timely manner.

RESULTS OF EVALUATION: PASS NEEDS IMPROVEMENT FAIL

Reinspection Required: Yes: No:

Reinspection Date (on or after): N/A

Potential Food Safety All Star:

Ron Robinson

Received By:

Kimberly Marquez

Agency Representative

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: ARBY'S RESTAURANT #7070	BUSINESS PHONE: (559) 582-1830	RECORD ID#: PR0005565	DATE: February 22, 2011
FACILITY SITE ADDRESS: 824 W LACEY BLVD	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: KOOROSH ZAGHI "CYROUS"	CERTIFIED FOOD HANDLER: Ron E. Robinson	EXP DATE: 6/21/2011	INSPECTOR: 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: IMPROPER MAINTENANCE OF FACILITY OR EQUIPMENT [HSC 114161-114182 & 114257]

Description/Corrective Action: Observed accumulation of mold on inner lip of ice machine located back of house. Please clean to prevent cross-contamination to ice.

Observed light cover cracked and taped in walk-in cold holding unit. Please fix.

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

Description/Corrective Action: Observed reach-in unit not working properly deli meat noted at 47° F. Please fix immediately. Maintain all cold foods at 41° F or below at all times.

General Comments:

A re-inspection will be performed on or after March 8, 2011 at no charge to verify compliance with today's noted violations. Should additional re-inspections be required, the facility will be assessed \$220 per inspection.

RESULTS OF EVALUATION: <input type="checkbox"/> PASS <input checked="" type="checkbox"/> NEEDS IMPROVEMENT <input type="checkbox"/> FAIL	Reinspection Required: Yes: <input checked="" type="checkbox"/> No: <input type="checkbox"/>
	Reinspection Date (on or after): 3/8/2011 <input type="checkbox"/> Potential Food Safety All Star:

Justin Carter

Received By:

Kimberly Marquez

Agency Representative

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