



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: AUNTIE ANNE'S SOFT PRETZEL	BUSINESS PHONE: (559) 584-6884	RECORD ID#: PR0003585	DATE: July 08, 2011
FACILITY SITE ADDRESS: 1675 W LACEY BLVD G-2	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: PATRICIA ANN COSTNER	CERTIFIED FOOD HANDLER: FRANKIE HERNANDEZ	EXP DATE: 5/22/2014	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:

Hand wash station had hot water, soap, and paper towels.

Cold holding units were noted at or below 41°F.

QAC sanitizer was noted at 200 ppm.

Facility is clean and well maintained.

RESULTS OF EVALUATION: PASS NEEDS IMPROVEMENT FAIL

Reinspection Required: Yes: No:

Reinspection Date (on or after): N/A

Potential Food Safety All Star:

Frankie Hernandez

Susan Lee-Yang - 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: AUNTIE ANNE'S SOFT PRETZEL	BUSINESS PHONE: (559) 584-6884	RECORD ID#: PR0003585	DATE: January 25, 2011
FACILITY SITE ADDRESS: 1675 W LACEY BLVD G-2	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: PATRICIA ANN COSTNER	CERTIFIED FOOD HANDLER: FRANKIE HERNANDEZ	EXP DATE: 5/22/2014	INSPECTOR: Yatee Patel - 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:

Previous violation fixed - Hot water available.

Cold holding units were 41°F.

Sanitizer level was satisfactory.

Keep the handwash sink of the restroom accessible at all times.

Overall, the food facility appeared in good operational condition.

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:
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Kim Davis

Received By: _____

Yatee Patel - REHS

Agency Representative

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: AUNTIE ANNE'S SOFT PRETZEL	BUSINESS PHONE: (559) 584-6884	RECORD ID#: PR0003585	DATE: June 29, 2010
FACILITY SITE ADDRESS: 1675 W LACEY BLVD G-2	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: PATRICIA ANN COSTNER	CERTIFIED FOOD HANDLER: FRANKIE HERNANDEZ	EXP DATE: 5/22/2014	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: IMPROPER MAINTENANCE OF HANDWASH FACILITIES [HSC 113953 - 113593.2]

Description/Corrective Action: Main hand wash station did not have hot water available. Hot water must be available at all times. Please correct noted violation a within 48 hours and contact our Department to verify violation has been corrected. Please use other hand wash stations until hot water is available at may hand wash station.

General Comments:

All cold holding units were noted below 41°F.

Hot dog pretzels were noted above 135°F.

QAC sanitizer was noted at 200 ppm.

Please contact our Department once violation has been corrected.

RESULTS OF EVALUATION: PASS NEEDS IMPROVEMENT FAIL

Reinspection Required: Yes: No:

Reinspection Date (on or after): N/A

Potential Food Safety All Star:

Karin Davis manager

Susan Lee-Yang - REHS

Received By: _____

Agency Representative

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