



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 FAMILY RESTAURANT	<b>BUSINESS PHONE:</b> (559) 584-7271	<b>RECORD ID#:</b> PR0000172	<b>DATE:</b> January 07, 2009
<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> 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: None Noted

General Comments:

Final cooling temperatures of hamburger patties were 189-202° F, the chili was 198F .  
Cold-holding temperatures were all below 41°F.  
The facility is maintained very clean and organized.  
Excellent job!

RESULTS OF EVALUATION:  PASS  NEEDS IMPROVEMENT  FAIL

Reinspection Required: Yes:  No:

Reinspection Date (on or after): N/A

Potential Food Safety All Star:

Liliana Stransky

Environmental Health Specialist

Received By:

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



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<b>FACILITY NAME:</b> A & W FAMILY RESTAURANT	<b>BUSINESS PHONE:</b> (559) 584-7271	<b>RECORD ID#:</b> PR0000172	<b>DATE:</b> July 22, 2008
<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

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 was stocked with soap and papertowels.

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

Chili beans were measured at 162°F.

Bathrooms were observed clean and stocked with soap and papertowels.

Overall, this facility is in satisfactory condition.

RESULTS OF EVALUATION:  PASS  NEEDS IMPROVEMENT  FAIL

Reinspection Required: Yes:  No:

Reinspection Date (on or after):       N/A      

Potential Food Safety All Star:

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

*Susan Lee-Yang*  
\_\_\_\_\_  
Environmental Health Specialist

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### FOOD SAFETY EVALUATION REPORT

<b>FACILITY NAME:</b> A & W FAMILY RESTAURANT	<b>BUSINESS PHONE:</b> (559) 584-7271	<b>RECORD ID#:</b> PR0000172	<b>DATE:</b> January 24, 2008
<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> 4/11/2009	<b>INSPECTOR:</b> Yatee Patel

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:** Please replace missing tiles for better cleaning.

**General Comments:**

All hot and cold food temperatures measured today were satisfactory.  
Final cooking temperature for Hamburgers were 190° F.  
Overall, the food facility appeared in good operational condition.  
To be considered for All Star Safety Award please start logging in temperatures.

<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> _____ N/A <input checked="" type="checkbox"/> Potential Food Safety All Star:
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Signature: \_\_\_\_\_

Yatee Patel  
Environmental Health Officer

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