



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: A & W HAMBURGERS	BUSINESS PHONE: (559) 583-1664	RECORD ID#: PR0003491	DATE: May 21, 2009
FACILITY SITE ADDRESS: 1675 W LACEY BLVD STE VC7	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: ROBERT A & KAREN A CARY, INC	CERTIFIED FOOD HANDLER: TISHA DEBOM	EXP DATE: 5/16/2011	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: FOODS & EQUIPMENT NOT PROTECTED FROM CONTAMINATION [HSC 113980, 114025-114027]

Description/Corrective Action: Please store the scoop used to dispense pickles outside the bucket.

General Comments:

Hot-holding temperatures were observed above 135° F. Hamburger patties 161°F, chili 142° F.
Cold holding units were at or below 41°F.
Facility is well maintained and organized.

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:

Liliana Stransky

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: A & W HAMBURGERS	BUSINESS PHONE: (559) 583-1664	RECORD ID#: PR0003491	DATE: November 04, 2008
FACILITY SITE ADDRESS: 1675 W LACEY BLVD STE VC7	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: ROBERT A & KAREN A CARY, INC	CERTIFIED FOOD HANDLER: Tisha Debom	EXP DATE: 5/16/2011	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: None Noted

General Comments:

Facility was observed well maintained.
Hamburger patties were observed above 169°F.
Refrigeration temperatures were all below 41°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:

Liliana Stransky

Environmental Health Specialist

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: A & W HAMBURGERS	BUSINESS PHONE: (559) 583-1664	RECORD ID#: PR0003491	DATE: May 19, 2008
FACILITY SITE ADDRESS: 1675 W LACEY BLVD	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: ROBERT A & KAREN A CARY, INC	CERTIFIED FOOD HANDLER: Tisha Debom	EXP DATE: 5/16/2011	INSPECTOR: 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: None Noted

Description/Corrective Action:

General Comments:

The facility utilizes a digital probe type thermometer for food temperature monitoring that is logged daily.
All hot, cold, and final cooking temperatures monitored during today's inspection were satisfactory.
All hand wash facilities were stocked with soap and paper towels.
The food handling practice observed was very good. Overall, the food facility appeared in good operational condition.

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

Harold Law

Signature: _____

Yatee Patel

Environmental Health Officer

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