



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: CARL'S JR #227	BUSINESS PHONE: (559) 583-6124	RECORD ID#: PR0000618	DATE: August 08, 2011
FACILITY SITE ADDRESS: 840 LACEY BLVD	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: KARCHER ENTERPRISES-MALIA PALU	CERTIFIED FOOD HANDLER: LAURIE LACKEY	EXP DATE: 2/24/2015	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 was stocked with soap and paper towels.
 - Turkey patties were noted above 135°F.
 - All cold holding units were noted at or below 41°F.
 - Observed documentation of holding time for cut tomatoes and condiments.
 - Observed temperature logs thorough.
 - Observed verification of employees' food handler card.
- 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 checked="" type="checkbox"/> Potential Food Safety All Star:

Roy Walton

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: CARL'S JR #227	BUSINESS PHONE: (559) 583-6124	RECORD ID#: PR0000618	DATE: February 28, 2011
FACILITY SITE ADDRESS: 840 LACEY BLVD	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: KARCHER ENTERPRISES-MALIA PALU	CERTIFIED FOOD HANDLER: LAURIE LACKEY	EXP DATE: 2/24/2015	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:

- Overall, the food facility appeared in good operational condition.
- Hand wash station was fully stocked with soap, paper towels and hot running water.
- Rice was noted at 160° F.
- All hot, cold, and final cooking food temperatures monitored today were satisfactory.
- Sanitize buckets were noted at 200ppm QAC at time of inspection.

RESULTS OF EVALUATION: PASS NEEDS IMPROVEMENT FAIL

Reinspection Required: Yes: No:

Reinspection Date (on or after): N/A

Potential Food Safety All Star:

Laurie Lackey

Received By:

Kimberly Marquez

Agency Representative

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: CARL'S JR #227	BUSINESS PHONE: (559) 583-6124	RECORD ID#: PR0000618	DATE: August 30, 2010
FACILITY SITE ADDRESS: 840 LACEY BLVD	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: KARCHER ENTERPRISES-MALIA PALU	CERTIFIED FOOD HANDLER: LAURIE LACKEY	EXP DATE: 2/24/2015	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 COLD HOLDING TEMPERATURE(S) [HSC 113996]

Description/Corrective Action: Sliced tomatoes located by hamburger preparation area were noted to be at 59°F at time of inspection. Please hold tomatoes at or below 41°F.

General Comments:

Observed hand washing station and restrooms to be fully stocked with paper towels, soap and hot running water. All hot and cold holding units were noted satisfactory at time of inspection.

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:

Laurie Lackey

Received By: _____

Kimberly Marquez
Agency Representative

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