



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

Table with 4 columns: FACILITY NAME, BUSINESS PHONE, RECORD ID#, DATE, FACILITY SITE ADDRESS, CITY, ZIP CODE, INSPECTION TYPE, OWNER NAME, CERTIFIED FOOD HANDLER, EXP DATE, INSPECTOR.

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: Observed the furthest right reach-in unit by cook line between 42F-44F. Please ensure unit maintains 41F or below at all times. Chicken and tomatoes in unit were noted below 41F.

Violation: IMPROPER CLEANING OF UTENSILS AND EQUIPMENT [HSC 114095-114099.5 & 114101-114119]

Description/Corrective Action: Please continue to focus on general cleaning throughout facility. This includes floors, walls, and corners.

General Comments:

- All hand wash stations had hot water, soap, and paper towels. Chlorine sanitizer for dishwasher was noted at 50 ppm. Mashed potatoes were noted above 135F. QAC sanitizer in 3-compartment sink of bar area was noted at 200 ppm. Observed bar area clean and organized. Thank you!

RESULTS OF EVALUATION: [X] PASS [ ] NEEDS IMPROVEMENT [ ] FAIL

Reinspection Required: Yes: [ ] No: [X]

Reinspection Date (on or after): N/A

[ ] Potential Food Safety All Star:

Handwritten signature of the inspector.

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

<b>FACILITY NAME:</b> CHILI'S GRILL & BAR RESTAURANT	<b>BUSINESS PHONE:</b> (559) 589-1077	<b>RECORD ID#:</b> PR0006624	<b>DATE:</b> September 29, 2010
<b>FACILITY SITE ADDRESS:</b> 119 N 12TH AVE	<b>CITY:</b> HANFORD	<b>ZIP CODE:</b> 93230	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> BRINKER RESTAURANT CORPORTATION	<b>CERTIFIED FOOD HANDLER:</b> CASSIE L. BRUMBAUGH	<b>EXP DATE:</b> 11/26/2013	<b>INSPECTOR:</b> 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 CLEANING OF UTENSILS AND EQUIPMENT [HSC 114095-114099.5 & 114101-114119]

**Description/Corrective Action:** Observed several floor drains, walk-in cooler fans and corners of walls with accumulation of debris. Please clean on a regular basis.

**General Comments:**

All hot, cold, and final cooking food temperatures monitored today were satisfactory.

All hand washing stations and restrooms were fully stocked with soap, paper towels and hot running water.

General housekeeping needs improvement, including walls, floors and equipment.

**RESULTS OF EVALUATION:**  PASS  NEEDS IMPROVEMENT  FAIL

**Reinspection Required:** Yes:  No:

**Reinspection Date (on or after):** N/A

Potential Food Safety All Star:

Susan Lee-Yang - REHS

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

Agency Representative

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<b>FACILITY NAME:</b> CHILI'S GRILL & BAR RESTAURANT	<b>BUSINESS PHONE:</b> (559) 589-1077	<b>RECORD ID#:</b> PR0006624	<b>DATE:</b> December 23, 2009
<b>FACILITY SITE ADDRESS:</b> 119 N 12TH AVE	<b>CITY:</b> HANFORD	<b>ZIP CODE:</b> 93230	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> BRINKER RESTAURANT CORPORTATION	<b>CERTIFIED FOOD HANDLER:</b> CASSIE L. BRUMBAUGH	<b>EXP DATE:</b> 11/26/2013	<b>INSPECTOR:</b> 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: None Noted

General Comments:

Although not a violation, some of the paper towel dispensers currently in use had the paper roll jammed and inaccessible to the employees. We recommend replacing these units with with functional dispensers.

Proper monitoring of the hot and cold holding temperatures was observed. Daily temperature logs are kept on file. Proper storage of raw and pre-cooked foods was observed used the walk-in. The facility was noted clean, orderly and well maintained.

Thank you!

<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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*Cassie Brumbaugh*

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

*Liliana Stransky - REHS*

Agency Representative

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