



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: CHUBBY'S DINER	BUSINESS PHONE: (559) 583-8888	RECORD ID#: PR0003803	DATE: November 19, 2009
FACILITY SITE ADDRESS: 395 CAMPUS DR	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: DENNY YUEN	CERTIFIED FOOD HANDLER: D. Yuen	EXP DATE: 2/11/2011	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: IMPROPER CLEANING OF UTENSILS AND EQUIPMENT [HSC 114095-114099.5 & 114101-114119]

Description/Corrective Action: Operator needs to clean dry storage cabinets. Observed grease build-up and food debris.
Clean inside of ice-machine.

General Comments:

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

Limit your foods in the freezer. Observed a few boxes on the floor.

Encourage frequent handwashing.

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:

Yatee Patel - REHS

Agency Representative

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



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: CHUBBY'S DINER	BUSINESS PHONE: (559) 583-8888	RECORD ID#: PR0003803	DATE: May 21, 2009
FACILITY SITE ADDRESS: 395 CAMPUS DR	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: DENNY YUEN	CERTIFIED FOOD HANDLER: D. Yuen	EXP DATE: 2/22/2009	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 cover all food product inside the walk-in and do not have the bottom of any tray touch other foods. Cheese tray was observed over the bacon.

General Comments:

Cold and hot holding temperatures were observed within satisfactory ranges.
Hand washing facilities were observed stocked with soap and paper towels.
Please raise sanitizer level for dishwasher to 100 ppm.

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:

Denny Yuen

Received By:

Liliana Stransky - REHS

Agency Representative

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



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: CHUBBY'S	BUSINESS PHONE: (559) 583-8888	RECORD ID#: PR0003803	DATE: November 19, 2008
FACILITY SITE ADDRESS: 395 CAMPUS DR	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: DENNY YUEN	CERTIFIED FOOD HANDLER: D. Yuen	EXP DATE: 2/22/2009	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: FOODS & EQUIPMENT NOT PROTECTED FROM CONTAMINATION [HSC 113980, 114025-114027]

Description/Corrective Action: Please store all food product a minimum of 6" above ground level; including items inside the walk-in freezer. Raise sanitizer level to 100 ppm for the dishwasher.

Violation: IMPROPER COLD HOLDING TEMPERATURE(S) [HSC 113996]

Description/Corrective Action: Observed tray of raw hamburger patties above 41F. Refrigeration unit was observed functional. Operator placed tray inside the freezer for rapid cooling. Please store cooked items, hamburger pattie and chicken breast, inside the refrigeration and do not leave these items over other food product.

General Comments:

All hand washing stations were observed stocked with soap and paper towels.

RESULTS OF EVALUATION: <input type="checkbox"/> PASS <input checked="" 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:

Denny Yuen

Received By:

Liliana Stransky

Environmental Health Specialist

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