



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: DENNY'S	BUSINESS PHONE: (559) 582-3160	RECORD ID#: PR0000319	DATE: February 25, 2010
FACILITY SITE ADDRESS: 1699 W LACEY BLVD	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: HYE QUALITY FOODS INC	CERTIFIED FOOD HANDLER: ELLEN CARDONE	EXP DATE: 5/24/2012	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: None Noted

General Comments:

All hot holding temperature were above 135° F. All cold holding temperature & units measured below 41° F, except for the line drawers that measured 46° F. Manager stated it was below 41° F that morning and the increase might have been due to constant opening of drawers for the morning rush. Monitor the temperature every two hours and record.

Observed employees washing hands. Thank you.

Sanitizer for the dish machine was at 100 ppm of chlorine concentration.

The food handling practice observed was very good and the food facility was in excellent operational condition.

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:

E. Cardone

Received By: _____

Yatee Patel - 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: DENNY'S	BUSINESS PHONE: (559) 582-3160	RECORD ID#: PR0000319	DATE: June 04, 2009
FACILITY SITE ADDRESS: 1699 W LACEY BLVD	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: HYE QUALITY FOODS INC	CERTIFIED FOOD HANDLER: ELLEN CARDONE	EXP DATE: 5/24/2012	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 FOOD HANDLING PRACTICES [HSC 113961 - 113973]

Description/Corrective Action: Observed bare hand contact by food handlers during food preparation - handling uncooked cheese. Minimize bare hand contact with ready-to-eat foods in order to avoid cross contamination.

General Comments:

All hot and cold food temperatures measured today were satisfactory.

Overall, the food facility appeared in good operational condition.

Sanitizer for Dishwasher measured 100 ppm.

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

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

Reinspection Date (on or after): N/A

[X] Potential Food Safety All Star:

Signature: E Cardone

Yatee Patel - REHS

Received By:

Agency Representative

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: DENNY'S	BUSINESS PHONE: (559) 582-3160	RECORD ID#: PR0000319	DATE: January 21, 2009
FACILITY SITE ADDRESS: 1699 W LACEY BLVD	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: HYE QUALITY FOODS INC	CERTIFIED FOOD HANDLER: JOHN GRANT	EXP DATE: 11/9/2011	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: IMPROPER COOKING TEMPERATURES [HSC 114004 - 114012]

Description/Corrective Action: Some of the refrigeration drawers along prep line were observed slightly above 41F. The operator indicated these had been recharged earlier in the morning and temperature was being monitored closely to ensure they reached 41F. Thank you.

General Comments:

All hot holding temperatures were above 135F. Sanitizer level for the dishwasher was 100 ppm. Digital thermometer is used to monitor potentially hazardous foods. The hand washing stations had soap, paper towels and sanitizer.

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:

Received By: _____

Liliana Stransky

Environmental Health Specialist

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