



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: DOGFATHERS OF HANFORD	BUSINESS PHONE: (559) 304-7550	RECORD ID#: PR0006773	DATE: February 25, 2009
FACILITY SITE ADDRESS: 501 N 12TH AVE	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: SPECIALTY FOOD	CERTIFIED FOOD HANDLER: Not Specified	EXP DATE:	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:

Observed hand wash station stocked with soap and paper towels.

Refrigerator units measured below 41°F.

Hot dogs in warmer measured 170°F.

Chili beans measured 164°F.

Facility is in good operating condition.

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

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



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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: DOGFATHERS OF HANFORD	BUSINESS PHONE: (559) 304-7550	RECORD ID#: PR0006773	DATE: August 27, 2008
FACILITY SITE ADDRESS: 501 N 12TH AVE	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: SPECIALTY FOOD	CERTIFIED FOOD HANDLER: Not Specified	EXP DATE:	INSPECTOR: Susan Lee-Yang

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 LABELING OF PREPACKAGED FOODS [HSC 114089-114090]

Description/Corrective Action: Observed pre-packaged muffins without labels.

All prepackaged foods must be labeled with the following information: facility name, address, phone number, name of food product, allergens, and weight of product.

General Comments:

Hand wash station was stocked with soap and paper towels.

All reach-in units were measured at or below 41° F.

Hot dogs were measured at 182° F.

Chili beans were measured at 180° F.

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:

Keeley Cuthbert

Received By: _____

Susan Lee-Yang

Environmental Health Specialist

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: DOGFATHERS OF HANFORD	BUSINESS PHONE: (559) 304-7550	RECORD ID#: PR0006773	DATE: May 17, 2007
FACILITY SITE ADDRESS: 501 N 12TH AVE	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: SPECIALTY FOOD	CERTIFIED FOOD HANDLER: Not Specified	EXP DATE:	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: NO CURRENT CERTIFIED FOOD SAFETY PERSON ON STAFF [HSC 113716]

Description/Corrective Action: Please fax a copy of the food handler certification for our records.

General Comments:

All hot and cold food temperatures measured today were satisfactory.
Overall, the food facility appeared in excellent 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:

John Wyle

Signature: _____

Liliana Stransky

Environmental Health Officer

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