



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

<b>FACILITY NAME:</b> FARMER BOYS RESTAURANT (HFD)	<b>BUSINESS PHONE:</b> (559) 583-9900	<b>RECORD ID#:</b> PR0006800	<b>DATE:</b> February 07, 2012
<b>FACILITY SITE ADDRESS:</b> 200 S 12TH AVE	<b>CITY:</b> HANFORD	<b>ZIP CODE:</b> 93230	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> MIKE PHILIPPOU/PHIL CAL III INC	<b>CERTIFIED FOOD HANDLER:</b> Jesus Quezada	<b>EXP DATE:</b> 9/19/2016	<b>INSPECTOR:</b> Luis Flores

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

The food handling practice observed at this facility was excellent.

The operation implements a detailed food temperature monitoring and facility operational/sanitation program. Food temperatures are monitored four times a day and includes monitoring of hot foods cooled down for later use.

Of note, all facility employees have already met the food handler certificate program requirement although this requirement does not go into effect until July of this year.

<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> <u>          N/A          </u> <input checked="" type="checkbox"/> Potential Food Safety All Star:

*Michael R. Philippou*

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

*Luis Flores*

Agency Representative

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



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<b>FACILITY NAME:</b> FARMER BOYS RESTAURANT (HFD)	<b>BUSINESS PHONE:</b> (559) 583-9900	<b>RECORD ID#:</b> PR0006800	<b>DATE:</b> July 15, 2011
<b>FACILITY SITE ADDRESS:</b> 200 S 12TH AVE	<b>CITY:</b> HANFORD	<b>ZIP CODE:</b> 93230	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> MIKE PHILIPPOU/PHIL CAL III INC	<b>CERTIFIED FOOD HANDLER:</b> MICHAEL K PHILIPPOU	<b>EXP DATE:</b> 2/7/2012	<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 HANDWASHING PROCEDURES BY FOODHANDLERS [HSC 113953-113953.4]

**Description/Corrective Action:** All employees need to wash their hands more often (ie: when handling raw meats, when handling ready-to-eat foods, and returning back to work).

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

**Description/Corrective Action:** Observed grease accumulation on the floor next to deep fryers. Observed food debris around edges of floor throughout the back kitchen. Please thoroughly clean all food debris and grease accumulation.

**General Comments:**

Observed hand wash stations and restroom with hot water, soap, and paper towels.

All cold holding units were noted at or below 41°F.

Did not observe any evidence of cockroach at time of inspection. Please thoroughly clean facility to prevent presence of cockroaches.

Chili and gravy on the steamtable were noted above 135°F.

Chlorine sanitizer for dishwasher was noted at 100 ppm.

Please focus on more frequent handwashing.

<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> <u>          N/A          </u> <input type="checkbox"/> Potential Food Safety All Star:

Received By: Jesuso Quezada

Susan Lee-Yang - REHS  
Agency Representative

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<b>FACILITY NAME:</b> FARMER BOYS RESTAURANT (HFD)	<b>BUSINESS PHONE:</b> (559) 583-9900	<b>RECORD ID#:</b> PR0006800	<b>DATE:</b> January 24, 2011
<b>FACILITY SITE ADDRESS:</b> 200 S 12TH AVE	<b>CITY:</b> HANFORD	<b>ZIP CODE:</b> 93230	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> MIKE PHILIPPOU/PHIL CAL III INC	<b>CERTIFIED FOOD HANDLER:</b> MICHAEL K PHILIPPOU	<b>EXP DATE:</b> 2/7/2012	<b>INSPECTOR:</b> 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 CLEANING OF UTENSILS AND EQUIPMENT [HSC 114095-114099.5 & 114101-114119]

**Description/Corrective Action:** Observed mold accumulation on inner lip of ice machine located in back of house. please clear on a regular basis to prevent build up and contamination to ice.

Observed syrup accumulation on soda nozzles located by drive thru window. This violation was noted on last inspection please clean nozzles to prevent accumulation.

**General Comments:**

Hand wash station were fully stocked with soap paper towels and hot running water.

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

Clam Chowder was noted at 165 ° F.

<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> <u>          N/A          </u> <input checked="" type="checkbox"/> Potential Food Safety All Star:

*Ana Lopez Gonzalez*

Received By:

*Kimberly Marquez*

Agency Representative

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