

INSPECTION REPORT

KINGS COUNTY HEALTH DEPARTMENT
DIVISION OF ENVIRONMENTAL
HEALTH SERVICES
<http://www.countyofkings.com/health/ehs>



330 CAMPUS DRIVE
HANFORD, CA 93230
(559) 584-1411
FAX: (559) 584-6040

BUSINESS NAME:	<u>The Frosty King</u>	DATE:	<u>2-2-12</u>
ADDRESS:	<u>1300 N. 10th Ave Hanford, CA</u>		
OWNER/OPERATOR	_____		
PHONE #:	<u>532-0814</u>	LIC PLATE #:	_____
PROGRAM:	<u>1614</u>		

** Routine Inspection **

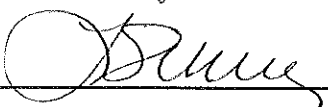
⊗ Hand washing station was observed stocked with soap and paper towels


⊗ Reach-in refrigeration units were observed at 41°F or below

⊗ Employees have passed food handler classes and certificates are displayed.

⊗ The facility is very well maintained.

Thank you!

Inspector: 
Liliana Strancky

Received by: 

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County of Kings - Department of Public Health

Environmental Health Services Division

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: FROSTY KING II	BUSINESS PHONE: (559) 582-0814	RECORD ID#: PR0000248	DATE: July 01, 2011
FACILITY SITE ADDRESS: 1300 N 10TH AVE	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: 1ST FOLLOW UP INSPECTION
OWNER NAME: GAMAL AWAD	CERTIFIED FOOD HANDLER: GAMAL AWAD	EXP DATE: 3/27/2012	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:

A follow-up re-inspection was performed today of this facility to verify compliance with required corrective actions for violations noted on the last routine inspection. The following was noted during today's inspection:

- The new prep unit was noted at 41°F.
- Observed hamburger patties inside the freezer placed in bag.
- Observed hot dog and burritos inside walk-in refrigerator covered.
- Observed new paper towel dispenser present.

Your cooperation in resolving these violations have been greatly appreciated.

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 type="checkbox"/> Potential Food Safety All Star:

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

FACILITY NAME: FROSTY KING II	BUSINESS PHONE: (559) 582-0814	RECORD ID#: PR0000248	DATE: June 29, 2011
FACILITY SITE ADDRESS: 1300 N 10TH AVE	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: GAMAL AWAD	CERTIFIED FOOD HANDLER: GAMAL AWAD	EXP DATE: 3/27/2012	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: IMPROPER EXCLUSION OF VERMIN OR ANIMALS [HSC 114259-114259.3]

Description/Corrective Action: Observed numerous flies throughout facility.
Observed door and windows open.
All doors and windows should be closed to prevent fly entry. If flies continue to be a problem, the facility will have to install fly exclusion equipment such as doorway access air curtain fans and fly control lighting devices within the establishment.

Violation: IMPROPER MAINTENANCE OF FACILITY OR EQUIPMENT [HSC 114161-114182 & 114257]

Description/Corrective Action: Observed paper towel dispenser broken.
Please replace.

Violation: FOODS & EQUIPMENT NOT PROTECTED FROM CONTAMINATION [HSC 113980, 114025-114027]

Description/Corrective Action: Observed hamburger patties stored directly on the shelf inside reach-in freezer.
Discontinue this practice and ensure patties are placed inside bags or container.

Observed corndogs and burritos inside walk-in refrigerator uncovered.
All food products must be covered at all times.

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

Description/Corrective Action: Prep unit by grill was noted at 50°F.
Operator stated they are in the process of purchasing new unit.

General Comments:

Observed hand wash station fully stocked with soap and paper towels.

Other than noted, all cold holding units were noted satisfactory.

A re-inspection will be performed at no charge to verify compliance with today's noted violations. Should additional re-inspections be required, the facility will be assessed \$220 per inspection.

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