

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>Hanford Civic Center</u> | DATE: | <u>Feb 11th 2012</u> |
| ADDRESS: | <u>400 N. Douty - Hfd</u> | | |
| OWNER/OPERATOR | <u>The City of Hanford</u> | | |
| PHONE #: | <u>585-2525</u> | LIC PLATE #: | <u>-</u> |
| | | PROGRAM: | <u>Routine</u> |

* Handwashing station fully stocked w/ paper towels, soap & hot running water

* Ice-machine clean & scoop kept outside

* Reach-in unit temperature satisfactory.

* Automatic Dish Machine is equipped w/ sanitizer & works well.

Facility ~~is~~ is well maintained

Thank you.

Inspector:

[Signature]
YATEE PATEL

Received by:

[Signature]
MARINA GARCIA

Page 1 of 1



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: HANFORD CIVIC CENTER | BUSINESS PHONE: (559) 585-2525 | RECORD ID#: PR0000503 | DATE: January 31, 2011 |
| FACILITY SITE ADDRESS: 400 N DOUTY ST | CITY: HANFORD | ZIP CODE: 93230 | INSPECTION TYPE: ROUTINE INSPECTION |
| OWNER NAME: HANFORD REC. DEPT. | CERTIFIED FOOD HANDLER: Not Specified | EXP DATE: | INSPECTOR: 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: None Noted

General Comments:

- Overall, the food facility appeared in good operational condition.
- Hand sinks fully stocked with soap, paper towels and hot running water.
- Reach in cold holding unit temperature was noted at 37° F.
- Dishwasher was noted at chlorine 200 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: |

Paulita Aguirre

Received By: _____

Kimberly Marquez

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: HANFORD CIVIC CENTER | BUSINESS PHONE: (559) 585-2525 | RECORD ID#: PR0000503 | DATE: January 19, 2010 |
| FACILITY SITE ADDRESS: 400 N DOUTY ST | CITY: HANFORD | ZIP CODE: 93230 | INSPECTION TYPE: ROUTINE INSPECTION |
| OWNER NAME: HANFORD REC. DEPT. | CERTIFIED FOOD HANDLER: Not Specified | EXP DATE: | 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: None Noted

General Comments:

The facility was observed clean and well maintained.
Soap and paper towels were available at the hand washing station.
The refrigerator was observed at 41° F.

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: |

Janell Burdine

Received By: _____

Liliana Stransky - REHS

Agency Representative

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