



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: IHOP	BUSINESS PHONE: (559) 583-9863	RECORD ID#: PR0007094	DATE: February 08, 2012
FACILITY SITE ADDRESS: 180 N 11TH	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: J. ANTHONY KOUBA	CERTIFIED FOOD HANDLER: EMILIO SALDANA	EXP DATE: 9/19/2014	INSPECTOR: 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: IMPROPER MAINTENANCE OF HANDWASH FACILITIES [HSC 113953 - 113593.2]

Description/Corrective Action: Hot water supply was not functioning properly at the cook-line hand-wash sink. Hot water supply to this sink runs through a tempered line beneath the sink that requires adjustment ASAP. Have necessary adjustment completed by no later than tomorrow. Contact this Department with an update by tomorrow afternoon.

General Comments:

Other than the one identified issue, this facility was observed to maintain an excellent facility and upholds food handling safety through regular food temperature monitoring throughout the day. Your focus on food safety is 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): N/A <input checked="" type="checkbox"/> Potential Food Safety All Star:

Received By: _____

Luis Flores

Agency Representative

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



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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: IHOP	BUSINESS PHONE: (559) 583-9863	RECORD ID#: PR0007094	DATE: March 23, 2011
FACILITY SITE ADDRESS: 180 N 11TH	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: J. ANTHONY KOUBA	CERTIFIED FOOD HANDLER: EMILIO SALDANA	EXP DATE: 9/19/2014	INSPECTOR: Government Intern

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:

Restrooms and hand wash stations were observed fully stocked with soap, paper towels and hot water.

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

Overall, the facility was observed in good operating condition.

This inspection was conducted by Gene Mora, REHS.

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:

Blank Rodriguez

Received By: _____

Government Intern

Agency Representative

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: IHOP	BUSINESS PHONE: (559) 583-9863	RECORD ID#: PR0007094	DATE: September 28, 2010
FACILITY SITE ADDRESS: 180 N 11TH	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: J. ANTHONY KOUBA	CERTIFIED FOOD HANDLER: EMILIO SALDANA	EXP DATE: 9/19/2014	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:

All hand wash stations had hot water, soap, and paper towels.

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

Chlorine sanitizer for dishwasher was noted at 50 ppm.

QAC sanitizer buckets were noted at 200 ppm.

Temperature logs are up-to-date.

Observed facility clean and well maintained.

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:

Juan Gonzalez

Received By: _____

Susan Lee-Yang - REHS

Agency Representative

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