



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> JAMBA JUICE	<b>BUSINESS PHONE:</b> (559) 587-2710	<b>RECORD ID#:</b> PR0006545	<b>DATE:</b> April 28, 2011
<b>FACILITY SITE ADDRESS:</b> 186 N 12TH AVE 113	<b>CITY:</b> HANFORD	<b>ZIP CODE:</b> 93230	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> SWIRL PARTNERS LLC	<b>CERTIFIED FOOD HANDLER:</b> Not Specified	<b>EXP DATE:</b>	<b>INSPECTOR:</b> Yatee Patel - 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 CLEANING OF UTENSILS AND EQUIPMENT [HSC 114095-114099.5 & 114101-114119]

**Description/Corrective Action:** Sanitizer level measured 0 ppm. Please be sure sanitizer level in 3 compartment sink is 100 ppm of CL.

**General Comments:**

- Cold holding foods and units were in compliance.
- Hand washing stations fully stocked.
- Repair/Replace dipper well pipe that is broken.
- Fax Managers Certified Food handler certification when results are in.
- Overall facility is in good condition.
- Thank you.

<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:
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*BCF*

Received By:

*Yatee Patel - REHS*

Agency Representative

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



# COUNTY OF KINGS

## FOOD SAFETY EVALUATION REPORT

330 Campus Drive, Hanford, CA 93230 (559) 584-1411 (559) 584-6040 FAX  
Keith Winkler, Director Internet: www.countyofkings.com/health/ehs/

Facility JAMBA JUICE ID# PR6545 Type 1614 Insp. Code 001 Date 10/8/2010  
Address 180 N 12th AVE City HANFORD Zip 93230 In/Out /

Owner \_\_\_\_\_ Certified Food Handler \_\_\_\_\_  
Telephone # \_\_\_\_\_ Expiration Date \_\_\_\_\_

Major Violation  
Minor Violation  
No Observed  
Not Applicable

\* Major Violations must be corrected immediately.

COMMENTS

HOLDING / COOLING TEMPERATURES		
Potentially hazardous foods (PHFs) are at or above 135°F [HSC 113995(a)]		* HANDWASHING SINK LOCATED ON FAR BACK WALL DID NOT HAVE SINGLE-USE
Potentially hazardous foods (PHFs) are at or below 41°F [HSC 113995(b)]		
Accurate thermometers are displayed in each refrigerator [HSC 113995(d)]		
Frozen foods are thawed under cold running water, in a refrigerator, a microwave, or as part of the cooking process [HSC 114085]		PAPER TOWELS. PLEASE
Foods are cooled from 135°F to 41°F within 6 hours [HSC 114002]		PROVIDE SOAP, HOT WATER
PHFs are monitored with an accurate probe thermometer [HSC 113995(d)]		AND PAPER TOWELS AT ALL TIMES.
INTERNAL COOKING TEMPERATURES		
Pork (whole meat)	≥145°F [HSC 113996(a)(3)]	→ PAPER TOWELS WERE
Ground/chopped meats	≥157°F [HSC 113996(a)(1)]	REPLACED AT TIME OF
Eggs and foods containing raw eggs	≥145°F [HSC 113996(a)(2)]	INSPECTION.
Poultry and/or meat stuffed items	≥165°F [HSC 113996(a)(4)]	
Foods containing raw meat & prepared in a microwave oven	≥165°F [HSC 113996(b)]	* COLD HOLDING UNITS WERE
Reheating of previously prepared foods for hot holding	≥165°F [HSC 113998(a)]	MEASURED BELOW 41°F
FOOD HANDLER HYGIENE		
Bare hand contact with ready-to-eat foods is minimized [HSC 114020(e)]		* OATMEAL WAS NOTED TO
Proper, adequate handwashing is practiced [HSC 114020(c)]		BE ABOVE 135°F.
Appropriate hygiene practices are followed [HSC 114020(b)]		
Handwashing facilities are accessible and maintained [HSC 114115]		* RESTROOMS WERE NOTED TO
PROTECTION FROM CONTAMINATION		
Work surfaces/equipment are appropriately sanitized [HSC 114090]		BE FULLY STOCKED WITH
Foods and equipment are protected from contamination [HSC 114080]		SOAP, PAPER TOWELS AND HOT
Backflow prevention is present where required [HSC 114095]		WATER.
FOODS FROM APPROVED SOURCES		
	[HSC 114003]	* OVERALL, FACILITY WAS
	[HSC 114003]	OBSERVED TO BE WELL
		MAINTAINED AND ORGANIZED.

Results of Evaluation PASS  NEEDS IMPROVEMENT  FAIL

Reinspection Date \_\_\_\_\_ One reinspection is conducted at no charge. A service fee is assessed for each additional reinspection required.

Evaluator GENE MORA Received by S. Myers  
Cam



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FOOD SAFETY EVALUATION REPORT

<b>FACILITY NAME:</b> JAMBA JUICE	<b>BUSINESS PHONE:</b> (559) 917-1511	<b>RECORD ID#:</b> PR0006545	<b>DATE:</b> May 29, 2009
<b>FACILITY SITE ADDRESS:</b> 186 N 12TH AVE 113	<b>CITY:</b> HANFORD	<b>ZIP CODE:</b> 93230	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> JAMBA JUICE COMPANY	<b>CERTIFIED FOOD HANDLER:</b> ANDREA EKINS	<b>EXP DATE:</b> 10/26/2011	<b>INSPECTOR:</b> 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:** IMPROPER FOOD TEMPERATURE MONITORING [HSC 113998 & 114000]

**Description/Corrective Action:** As part of the temperature log, please include any corrective action taken when problems are identified. Example: cold case #1 was 84° F. Corrective action: emptied food product and serviced unit.

**General Comments:**

All cold holding temperatures observed today were at or below 41° F.  
Oatmeal was 142° F.  
Overall the facility was observed clean and well maintained.

<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:

Liliana Stransky - REHS

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

Agency Representative

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