



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: JEFFERSON'S HOT WINGS	BUSINESS PHONE: (559) 584-8551	RECORD ID#: PR0005377	DATE: June 09, 2011
FACILITY SITE ADDRESS: 1120 N 10TH AVE	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: 1ST FOLLOW UP INSPECTION
OWNER NAME: JEFFERSON'S HOT WINGS	CERTIFIED FOOD HANDLER: SHARON JEFFERSON	EXP DATE: 4/23/2015	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 kitchen was observed clean and free of grease accumulation. The hood filters were in place and observed clean.

Please remember to install screen door at the back entrance for fly control.

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: _____

Liliana Stransky - 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: JEFFERSON'S HOT WINGS	BUSINESS PHONE: (559) 584-8551	RECORD ID#: PR0005377	DATE: May 31, 2011
FACILITY SITE ADDRESS: 1120 N 10TH AVE	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: JEFFERSON'S HOT WINGS	CERTIFIED FOOD HANDLER: SHARON JEFFERSON	EXP DATE: 4/23/2015	INSPECTOR: Liliana Stransky - REHS

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Violation: IMPROPER REFUSE STORAGE OR DISPOSAL [HSC 114244-114245.8]

Description/Corrective Action: Please keep all refuse and recycling containers outdoors or properly clean if these are to be kept indoors.

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

Description/Corrective Action: The kitchen was observed unsanitary. A daily cleaning schedule must be maintained to minimize grease and food debris build-up. Clean and sanitize with a water and bleach solution of 100 ppm all work surfaces. Clean the microwave. Replace the hood filters and do not use deep fryer without proper ventilation.

General Comments:

Cold holding temperatures were below 41° F.
Restroom facilities were observed dean.

RESULTS OF EVALUATION: PASS NEEDS IMPROVEMENT FAIL

Reinspection Required: Yes: No:

Reinspection Date (on or after): 6/7/2011

Potential Food Safety All Star:

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: JEFFERSON'S HOT WINGS	BUSINESS PHONE: (559) 584-8551	RECORD ID#: PR0005377	DATE: January 31, 2011
FACILITY SITE ADDRESS: 1120 N 10TH AVE	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: CONSTRUCTION/EQUIPMENT INSF
OWNER NAME: JEFFERSON'S HOT WINGS	CERTIFIED FOOD HANDLER: Not Specified	EXP DATE:	INSPECTOR: Veronica Santa Cruz-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:

This construction inspection took place to determine if the business may open at this new location. Before this new operation may open, the following must be done:

1. Coving must be installed alongside the front entrance area.
2. The bar area needs to be blocked off to the public and all debris must be removed.
3. The kitchen stove must be cleaned.
4. The missing tiles behind the stove must be replaced.
5. Three compartment sink must be indirectly drained.
6. Two compartment sink must be screwed to the wall, faucet repaired from leaking, and coving must be placed alongside this sink.
7. Floor sinks need covers and the lights in the kitchen need to be shatter proof.
8. The ceiling where the swamp cooler vent is located must be sealed.
9. The facility needs a larger commercial refrigeration unit. The facility currently only has a small (mini) refrigerator and commercialized reach-in freezer.
10. The facility's walk-in refrigerator does not work and it will be used as a storage area. The concrete flooring must be thoroughly cleaned and sealed with a clear sealant.
11. Exhaust fan in the women's restroom must be repaired so that it operates.
12. A roach was observed during today's inspection, therefore; this facility must be professionally treated and a receipt must be retained to show proof of fumigation.
13. Facility needs to be thoroughly cleaned, which includes the walls, floors, floor sinks, and equipment.
14. All missing tiles and coverings must be replaced.
15. Proof of certified food handler must be provided to our department.
16. Hand wash stations must have mounted soap and paper towel dispensers.

All of the listed items must be done prior to opening. Please give our department a 48 hour notice of when you would like the facility to have a re-inspection. Operation may not begin until a re-inspection has taken place and permission has been granted from our department.

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