



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: KENTUCKY FRIED CHICKEN	BUSINESS PHONE: (559) 582-5101	RECORD ID#: PR0000455	DATE: March 15, 2012
FACILITY SITE ADDRESS: 412 REDINGTON ST	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: DENNY WAGSTAFF	CERTIFIED FOOD HANDLER: MOUA VANG	EXP DATE: 7/17/2013	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: IMPROPER CLEANING OF UTENSILS AND EQUIPMENT [HSC 114095-114099.5 & 114101-114119]

Description/Corrective Action: Observed dishes and utensils being washed at 93F at 3 compartment sink. Please wash dishes at 110F or higher.

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

Description/Corrective Action: Observed door handle for walk in refrigerator broken where raw chicken is stored.
Observed floors with grease build up. Please clean more frequently.

General Comments:

Observed hot holding temperature noted at 135F and higher and cold holding at 41F and below.

Observed all hand sinks fully stocked with soap and paper towels.

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

Received By: _____

Kimberly Marquez

Agency Representative

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



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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: KENTUCKY FRIED CHICKEN	BUSINESS PHONE: (559) 582-5101	RECORD ID#: PR0000455	DATE: June 29, 2011
FACILITY SITE ADDRESS: 412 REDINGTON ST	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: DENNY WAGSTAFF	CERTIFIED FOOD HANDLER: MOUA VANG	EXP DATE: 7/17/2013	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 MAINTENANCE OF FACILITY OR EQUIPMENT [HSC 114161-114182 & 114257]

Description/Corrective Action: Observed door of walk-in refrigerator storing chicken not closing all the way. Please repair so that door is able to close and latch properly.

General Comments:

Observed restrooms and hand wash stations fully stocked with soap, paper towels, and hot water.

All cold holding units were noted below 41°F.

Chicken in the hot holding units were noted above 135°F.

QAC sanitizer in the 3-compartment sink and buckets were noted at 200 ppm.

Observed proper handwashing procedures conducted by employees.

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:

David Mochizuki

Susan Lee-Yang - REHS

Received By:

Agency Representative

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: KENTUCKY FRIED CHICKEN	BUSINESS PHONE: (559) 582-5101	RECORD ID#: PR0000455	DATE: December 23, 2010
FACILITY SITE ADDRESS: 412 REDINGTON ST	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: DENNY WAGSTAFF	CERTIFIED FOOD HANDLER: MOUA VANG	EXP DATE: 7/17/2013	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:

Observed restroom and hand wash stations stocked with soap and paper towels.

Chicken, chicken strips, gravy, and mashed potatoes were all noted above 135°F.

All cold holding units were noted satisfactory during time of inspection.

QAC sanitizer was noted at 200 ppm.

Please continue to focus on thorough cleaning of all equipments, floors, and walls.

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

Susan Lee-Yang - REHS

Agency Representative

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