



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: KINGS COUNTY BRANCH JAIL	BUSINESS PHONE: (559) 582-9207	RECORD ID#: PR0003573	DATE: June 29, 2010
FACILITY SITE ADDRESS: 690 EAST DR	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: KINGS COUNTY GOVERNMENT CENTER	CERTIFIED FOOD HANDLER: RANDY SALVADOR	EXP DATE: 7/11/2011	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 walk-in refrigerator with puddle of water. Please locate where water intrusion is occurring and repair the unit so water is not leaking.

General Comments:

- Observed hand wash station fully stocked with soap and paper towels.
- Observed all cold holding units satisfactory at time of inspection.
- Final rinse temperature was noted above 160° F.
- Overall, facility is in good operating condition.

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:

Received By:

Susan Lee-Yang - 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: KINGS COUNTY BRANCH JAIL	BUSINESS PHONE: (559) 582-9207	RECORD ID#: PR0003573	DATE: December 23, 2009
FACILITY SITE ADDRESS: 690 EAST DR	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: KINGS COUNTY GOVERNMENT CENTER	CERTIFIED FOOD HANDLER: RANDY SALVADOR	EXP DATE: 7/11/2011	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 handwash stations fully stocked with soap and paper towels.

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

Final rinse temperature of dishwasher was noted at 184° F.

Observed all food products stored on pallets and on shelves.

Observed food and equipment temperature logs thorough and up-to-date.

RESULTS OF EVALUATION: PASS NEEDS IMPROVEMENT FAIL

Reinspection Required: Yes: No:

Reinspection Date (on or after): N/A

Potential Food Safety All Star:

Received By:

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: KINGS COUNTY BRANCH JAIL	BUSINESS PHONE: Not Specified	RECORD ID#: PR0003573	DATE: January 22, 2009
FACILITY SITE ADDRESS: 1400 W LACEY BLVD	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: KINGS COUNTY GOVERNMENT CENTER	CERTIFIED FOOD HANDLER: RANDY SALVADOR	EXP DATE: 7/11/2011	INSPECTOR: Veronica Santa Cruz

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 cold holding units measured at or below 41 °F. All foods stored in storage areas were six inches off the ground. Handwash station, along with the restrooms were equipped with hot water, soap, and paper towels. Overall, facility is in good operating condition.

RESULTS OF EVALUATION: PASS NEEDS IMPROVEMENT FAIL

Reinspection Required: Yes: No:

Reinspection Date (on or after): N/A

Potential Food Safety All Star:

R. Salvador

Received By:

Veronica Santa Cruz

Agency Representative

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