



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: LONG JOHN SILVERS #31345	BUSINESS PHONE: (559) 582-0623	RECORD ID#: PR0000548	DATE: March 28, 2012
FACILITY SITE ADDRESS: 550 W LACEY BLVD	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: ART RESTAURANTS CALIFORNIA INC	CERTIFIED FOOD HANDLER: AMBER R BERRY	EXP DATE: 6/25/2013	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: None Noted

General Comments:

Observed good hot and cold holding temperatures. Fried fish noted at 187F under heat lamp and coeslaw noted at 37F in walk in refrigerator. Keep up the good job!

Observed hand sink located back of house fully stocked with soap and paper towels.

Excellent job maintaining clean food contact surfaces especially the soda nozzles and ice machine.

Observed food handler cards for all employee's at time of inspection.

Temperature logs are taken on a daily basis. Good Job!

Overall facility is in good condiiton.

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:

Amber Berry

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: LONG JOHN SILVERS #31345	BUSINESS PHONE: (559) 582-0623	RECORD ID#: PR0000548	DATE: September 22, 2011
FACILITY SITE ADDRESS: 550 W LACEY BLVD	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: ART RESTAURANTS CALIFORNIA INC	CERTIFIED FOOD HANDLER: AMBER R BERRY	EXP DATE: 6/25/2013	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:

Hand wash station and restroom had hot water, soap, and paper towels.

Cold holding units were noted below 41°F.

QAC sanitizer in the 3-compartment sink was noted at 200 ppm.

Observed temperature logs up-to-date.

Facility is organized and well maintained.

RESULTS OF EVALUATION: PASS NEEDS IMPROVEMENT FAIL

Reinspection Required: Yes: No:

Reinspection Date (on or after): N/A

Potential Food Safety All Star:

Susan Lee-Yang - REHS

Received By:

Agency Representative

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: LONG JOHN SILVERS #31345	BUSINESS PHONE: (559) 582-0623	RECORD ID#: PR0000548	DATE: February 22, 2011
FACILITY SITE ADDRESS: 550 W LACEY BLVD	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: ART RESTAURANTS CALIFORNIA INC	CERTIFIED FOOD HANDLER: AMBER R BERRY	EXP DATE: 6/25/2013	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 MAINTENANCE OF HANDWASH FACILITIES [HSC 113953 - 113593.2]

Description/Corrective Action: Observed no paper towels at hand wash station by cook line. Manager filled paper towel dispenser at time of inspection. Please keep hand wash station fully stocked at all times.

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

Description/Corrective Action: Observed light shield cracked in back storage area. Please fix.

General Comments:

Overall, the food facility appeared in good operational condition.

All hot, cold, and final cooking food temperatures monitored today were satisfactory.

Fried fish was noted at 160° F.

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:

Amparo Lara

Received By:

Kimberly Marquez

Agency Representative

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