



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: MCDONALDS RESTAURANT-WAL MART	BUSINESS PHONE: (559) 582-9055	RECORD ID#: PR0003722	DATE: February 07, 2012
FACILITY SITE ADDRESS: 250 S 12TH AVE	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: FRANK GIANNOLA/GIANNOLA'S INC	CERTIFIED FOOD HANDLER: ANNETTE DEROGEE	EXP DATE: 5/12/2012	INSPECTOR: Luis Flores

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 COLD HOLDING TEMPERATURE(S) [HSC 113996]

Description/Corrective Action: The small Beverage-Aire reach-in refrigeration unit storing cheeses, prepared salad, and bacon bits was monitored with an ambient temperature of 45°F. Monitor this unit and either adjust the unit's thermostat or have it serviced by the company repair division.

General Comments:

Overall, the food facility appeared in good operational condition and the observed food handling practice was good.

The facility maintains a daily food temperature program and utilizes an approved thermocouple thermometer for this purpose.

The manager's certified food manager certificate will expire in May of this year. Please renew the certificate before then or have another employee successfully complete the course.

RESULTS OF EVALUATION: PASS NEEDS IMPROVEMENT FAIL

Reinspection Required: Yes: No:

Reinspection Date (on or after): N/A

Potential Food Safety All Star:

Annette Derogee

Received By: _____

Luis Flores

Agency Representative

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



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: MCDONALDS RESTAURANT-WAL MART	BUSINESS PHONE: (559) 582-9055	RECORD ID#: PR0003722	DATE: June 24, 2011
FACILITY SITE ADDRESS: 250 S 12TH AVE	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: FRANK GIANNOLA/GIANNOLA'S INC	CERTIFIED FOOD HANDLER: ANNETTE DEROGEE	EXP DATE: 5/12/2012	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 CLEANING OF UTENSILS AND EQUIPMENT [HSC 114095-114099.5 & 114101-114119]

Description/Corrective Action: Observed soda nozzles with syrup and mildew accumulation. Please clean nozzles regularly to prevent accumulation.

General Comments:

Observed hand wash stations stocked with soap, paper towels, and running water.

Chlorine sanitizer buckets were noted at 100 ppm.

All cold holding units were noted below 41°F.

Sausage patties and eggs in hot holding unit were noted above 135°F.

Facility is 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:

Received By:

Susan Lee-Yang - REHS

Agency Representative

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



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: MCDONALDS RESTAURANT-WAL MART	BUSINESS PHONE: (559) 582-9055	RECORD ID#: PR0003722	DATE: November 10, 2010
FACILITY SITE ADDRESS: 250 S 12TH AVE	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: FRANK GIANNOLA/GIANNOLA'S INC	CERTIFIED FOOD HANDLER: PATRICIA DUTRA	EXP DATE: 7/20/2011	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:

Hand wash stations were observed to be fully stocked with soap, paper towels and hot water.

Hot holding temperatures were noted above 135F.

Cold holding temperatures were noted below 41F.

Observed employee maintaining daily temperature log. Please continue this practice.

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