



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**

<b>FACILITY NAME:</b> MCDONALDS RESTAURANT	<b>BUSINESS PHONE:</b> (559) 587-4558	<b>RECORD ID#:</b> PR0006742	<b>DATE:</b> August 31, 2011
<b>FACILITY SITE ADDRESS:</b> 110 N 12TH AVE	<b>CITY:</b> HANFORD	<b>ZIP CODE:</b> 93230	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> FRANK GIANNOLA/GIANNOLA'S INC	<b>CERTIFIED FOOD HANDLER:</b> RACHEL D HAAS	<b>EXP DATE:</b> 6/9/2014	<b>INSPECTOR:</b> Yatee Patel - 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:**

- All hot & cold foods were at satisfactory temperatures.
- The ice-machine is not functioning well so the facility is using bagged ice. Call for maintenance and use after cleaning & sanitizing.
- Hood filters observed clean.
- Hand washing station was fully stocked.
- Employees respond to alarm every 30 min to wash hands. Minimize hand contact with ready-to eat foods.
- Overall facility was in good condition.

<b>RESULTS OF EVALUATION:</b> <input checked="" type="checkbox"/> PASS <input type="checkbox"/> NEEDS IMPROVEMENT <input type="checkbox"/> FAIL	<b>Reinspection Required:</b> Yes: <input type="checkbox"/> No: <input checked="" type="checkbox"/> <b>Reinspection Date (on or after):</b> <u>          N/A          </u> <input type="checkbox"/> Potential Food Safety All Star:
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*Angie Amezua*

Received By: \_\_\_\_\_

*Yatee Patel - REHS*  
\_\_\_\_\_  
Agency Representative

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



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<b>FACILITY NAME:</b> MCDONALDS RESTAURANT	<b>BUSINESS PHONE:</b> (559) 587-4558	<b>RECORD ID#:</b> PR0006742	<b>DATE:</b> September 13, 2011
<b>FACILITY SITE ADDRESS:</b> 110 N 12TH AVE	<b>CITY:</b> HANFORD	<b>ZIP CODE:</b> 93230	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> FRANK GIANNOLA/GIANNOLA'S INC	<b>CERTIFIED FOOD HANDLER:</b> RACHEL D HAAS	<b>EXP DATE:</b> 6/9/2014	<b>INSPECTOR:</b> Susan Lee-Yang - REHS

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

**Description/Corrective Action:** Observed protective light bulb cover missing in walk-in freezer. Please replace.

**Violation:** IMPROPER COLD HOLDING TEMPERATURE(S) [HSC 113996]

**Description/Corrective Action:** Reach-in prep unit by prep station was noted at 43°F. Front display case was noted at 46°F and open. Please ensure all cold holding units maintain at least 41°F or below at all times and remain closed.

**General Comments:**

All hand wash stations were stocked with soap and paper towels.

Eggs and fried chicken patty were noted above 135°F.

Once sanitizer was replaced, chlorine sanitizer for dishwasher was noted at 100 ppm. Recommend operator to check dishwasher sanitizer every morning before using dishwasher to ensure sanitizer is properly dispensed.

Other than noted above, cold holding units were noted at or below 41°F.

Observed temperature logs complete; however, ambient temperature of units are not being documented. Recommend documenting ambient temperature of units to ensure units are holding temperatures.

Recommend limiting the use of bare hand contact on raw meat patties. Recommend using tongs or gloves when handling raw patties.

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<b>FACILITY SITE ADDRESS:</b> 110 N 12TH AVE	<b>CITY:</b> HANFORD	<b>ZIP CODE:</b> 93230	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> FRANK GIANNOLA/GIANNOLA'S INC	<b>CERTIFIED FOOD HANDLER:</b> RACHEL D HAAS	<b>EXP DATE:</b> 6/9/2014	<b>INSPECTOR:</b> Susan Lee-Yang - REHS

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*Melissa Washburn*

Susan Lee-Yang - REHS

Received By:

Agency Representative

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<b>FACILITY NAME:</b> MCDONALDS RESTAURANT	<b>BUSINESS PHONE:</b> (559) 587-4558	<b>RECORD ID#:</b> PR0006742	<b>DATE:</b> February 10, 2011
<b>FACILITY SITE ADDRESS:</b> 110 N 12TH AVE	<b>CITY:</b> HANFORD	<b>ZIP CODE:</b> 93230	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> FRANK GIANNOLA/GIANNOLA'S INC	<b>CERTIFIED FOOD HANDLER:</b> RACHEL D HAAS	<b>EXP DATE:</b> 6/9/2014	<b>INSPECTOR:</b> Susan Lee-Yang - REHS

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

**Description/Corrective Action:** Observed light inside walk-in freezer missing shatterproof protective cover.  
 Please replace.

**Violation:** IMPROPER COLD HOLDING TEMPERATURE(S) [HSC 113996]

**Description/Corrective Action:** Reach-in unit beneath prep line was noted between 45°F-46°F.  
 Please ensure unit is able to maintain 41°F or below at all times.

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

**Description/Corrective Action:** Observed syrup accumulation next to front soda machine and inside cabinets.  
 Please ensure thorough cleaning occurs to avoid accumulation.

Dishwasher did not have sanitizer.  
 Please ensure dishwasher sanitizer maintains at least 50 ppm.

**General Comments:**

- Observed restroom and hand wash station stocked with soap and paper towels.
- Observed employees washing hands.
- Chicken nuggets and beef patties in holding unit were noted above 135°F.
- Observed temperature logs up-to-date.
- Please correct today's noted violations to prevent further re-inspections.

<b>RESULTS OF EVALUATION:</b> <input type="checkbox"/> PASS <input checked="" type="checkbox"/> NEEDS IMPROVEMENT <input type="checkbox"/> FAIL	<b>Reinspection Required:</b> Yes: <input type="checkbox"/> No: <input checked="" type="checkbox"/>
	<b>Reinspection Date (on or after):</b> <u>          N/A          </u>
	<input type="checkbox"/> Potential Food Safety All Star:

*Candace Cotta*

*Susan Lee-Yang - REHS*

Received By: \_\_\_\_\_

Agency Representative

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<b>FACILITY NAME:</b> MCDONALDS RESTAURANT	<b>BUSINESS PHONE:</b> (559) 587-4558	<b>RECORD ID#:</b> PR0006742	<b>DATE:</b> August 19, 2010
<b>FACILITY SITE ADDRESS:</b> 110 N 12TH AVE	<b>CITY:</b> HANFORD	<b>ZIP CODE:</b> 93230	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> FRANK GIANNOLA/GIANNOLA'S INC	<b>CERTIFIED FOOD HANDLER:</b> RACHEL D HAAS	<b>EXP DATE:</b> 6/9/2014	<b>INSPECTOR:</b> Susan Lee-Yang - REHS

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

**Description/Corrective Action:** Observed cabinet by front soda station with syrup accumulation. Please clean cabinet regularly to prevent build-up.

**Violation:** IMPROPER MAINTENANCE OF HANDWASH FACILITIES [HSC 113953 - 113593.2]

**Description/Corrective Action:** Observed hand wash station located by ketchup station without soap. Please replace missing soap dispenser.

**General Comments:**

- All cold holding units were noted satisfactory during inspection.
  - Hot potentially hazardous foods (eggs, sausages) were noted above 135° F.
  - Chlorine sanitizer for dishwasher was noted at 100 ppm.
  - Observed temperature logs up-to-date.
- Thank you!

<b>RESULTS OF EVALUATION:</b> <input checked="" type="checkbox"/> PASS <input type="checkbox"/> NEEDS IMPROVEMENT <input type="checkbox"/> FAIL	<b>Reinspection Required:</b> Yes: <input type="checkbox"/> No: <input checked="" type="checkbox"/>
	<b>Reinspection Date (on or after):</b> <u>          N/A          </u> <input checked="" type="checkbox"/> Potential Food Safety All Star:

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Susan Lee-Yang - REHS

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