



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	<b>BUSINESS PHONE:</b> (559) 584-1988	<b>RECORD ID#:</b> PR0006012	<b>DATE:</b> April 11, 2012
<b>FACILITY SITE ADDRESS:</b> 810 W GRANGEVILLE BLVD	<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> MELISSA WASHINGTON	<b>EXP DATE:</b> 6/9/2014	<b>INSPECTOR:</b> 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 heavy build up inside soda nozzles at dine in area. Please clean and maintain clean.

**Violation:** IMPROPER FOOD HANDLING PRACTICES [HSC 113961 - 113973]

**Description/Corrective Action:** Observed raw eggs stored above breakfast burritos in reach is refrigerator at cook line. (Fixed at time of inspection.)

**General Comments:**

Observed hot holding at 135F and above and cold holding at 41F and below.

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

Observed temperature logs are up to date at time of inspection.

Observed all food handler cards available at time of inspection.

Overall facility is in good operational condition

**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:

*Kimberly Marquez*

Agency Representative

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



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<b>FACILITY NAME:</b> MCDONALDS	<b>BUSINESS PHONE:</b> (559) 584-1988	<b>RECORD ID#:</b> PR0006012	<b>DATE:</b> October 19, 2011
<b>FACILITY SITE ADDRESS:</b> 810 W GRANGEVILLE BLVD	<b>CITY:</b> HANFORD	<b>ZIP CODE:</b> 93230	<b>INSPECTION TYPE:</b> INITIAL COMPLAINT INSPECTION
<b>OWNER NAME:</b> FRANK GIANNOLA/GIANNOLA'S INC	<b>CERTIFIED FOOD HANDLER:</b> MELISSA WASHINGTON	<b>EXP DATE:</b> 6/9/2014	<b>INSPECTOR:</b> Troy Hommerding-REHS

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

**Description/Corrective Action:** Excessive Ice build up was noted in the walk in freezer unit.

**General Comments:**

Today's inspection was prompted by a complaint alleging two people became ill 2.5 hours after eating chicken strips. Today's inspection revealed the following:

Chicken strips are received frozen and kept in the walk-in freezer unit. Today all items in the walk-in unit were noted frozen, no problems have been reported with the freezer unit with regards to temperature control. Excessive ice build up was noted today on the fan unit and walls.

Chicken strips are relocated as needed into a small freezer unit located by the deep-fat fryer. The strips are used as needed and while frozen are placed into deep-fat fryer for 6 minutes and 10 seconds or 7 minutes and 10 seconds depending on the type ordered. Today final cooking temperature of chicken strips measured over 200°F.

The chicken strips are then either served at that time or hot hold in the hot holding unit. Today products in the hot holding unit measured above 135°F.

No other complaints have been received by this department or by this facility. The general manager stated no employees have reported ill at work.

All handwash stations were noted fully stocked, employees were noted washing their hands properly during today's inspection.

Both restrooms were noted fully stocked today, hot water, soap, paper towels and hot air blowers.

At this time the complaint can not be confirmed and is dismissed.

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<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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*[Handwritten Signature]*

*Troy Hommerding-REHS*

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

Agency Representative

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