



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: REMINGTON	BUSINESS PHONE: (559) 587-9999	RECORD ID#: PR0005115	DATE: March 16, 2012
FACILITY SITE ADDRESS: 2727 N 11TH AVE	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: THE REMINGTON	CERTIFIED FOOD HANDLER: Not Specified	EXP DATE: 9/23/2014	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 CLEANING OF UTENSILS AND EQUIPMENT [HSC 114095-114099.5 & 114101-114119]

Description/Corrective Action: The quaternary ammonia concentration level monitored in the final sanitizer cycle of the 3-compartment wash sink was determined to be less than 100 parts per million(ppm). The required level for the specified sanitizer is 200 ppm. Contact your chemical supplier for a service call and have them provide sanitizer test strips so kitchen staff can monitor the sanitizer daily.

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

Description/Corrective Action: The food prep area handwash sink soap dispenser was empty. Install replacement soap in the dispenser and maintain at all times.

General Comments:

Overall, this facility was observed to be in very good operational condition and the food handling practice is also good. All monitored hot and cold food temperatures met State Food Code requirements. Both hot and cold food temperatures are monitored and logged daily by kitchen management.

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:

Received By: _____

Luis Flores

Agency Representative

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



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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: REMINGTON	BUSINESS PHONE: (559) 587-9999	RECORD ID#: PR0005115	DATE: May 10, 2011
FACILITY SITE ADDRESS: 2727 N 11TH AVE	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: THE REMINGTON	CERTIFIED FOOD HANDLER: EMILIO B. BARRERA	EXP DATE: 9/23/2014	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 FOOD TEMPERATURE MONITORING [HSC 113998 & 114000]

Description/Corrective Action: Observed previous 2 days of food and equipment temperature logs not documented. Observed today's equipment temperature log pre-filled for closing shift. Please ensure to document temperatures of all potentially hazardous foods and do not pre-fill temperature logs.

Violation: FOODS & EQUIPMENT NOT PROTECTED FROM CONTAMINATION [HSC 113980, 114025-114027]

Description/Corrective Action: Observed food boxes stored directly on the ground inside walk-in freezer and red potatoes stored directly on the ground inside dry storage room. Please ensure all food products are stored off the ground at a minimum of six inches.

General Comments:

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

Final rinse temperature of dishwasher was noted at 186°F.

Pulled chicken on the steam table was noted at 168°F.

All cold holding units were noted satisfactory at time of inspection.

Please correct today's noted violations to prevent further enforcements.

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 type="checkbox"/> Potential Food Safety All Star:

Emilio Barrera

Received By: _____

Susan Lee-Yang - REHS

Agency Representative

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: REMINGTON	BUSINESS PHONE: (559) 587-9999	RECORD ID#: PR0005115	DATE: November 16, 2010
FACILITY SITE ADDRESS: 2727 N 11TH AVE	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: THE REMINGTON	CERTIFIED FOOD HANDLER: EMILIO B. BARRERA	EXP DATE: 9/23/2014	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 hand wash stations stocked with soap and paper towels.

All cold holding units were noted satisfactory at time of inspection.

Final rinse for dishwasher was noted at 188° F.

QAC sanitizer was noted at 200 ppm.

Observed temperature logs complete 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:

Susan Lee-Yang - REHS

Received By:

Agency Representative

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