



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: RYAN'S PLACE RESTAURANT BAKERY	BUSINESS PHONE: (559) 582-0678	RECORD ID#: PR0000467	DATE: April 05, 2012
FACILITY SITE ADDRESS: 330 S 11TH AVE	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: ROBERT G. ROSE	CERTIFIED FOOD HANDLER: RICHARD A PIETRZYK	EXP DATE: 6/28/2016	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 USE OR STORAGE OF TOXIC MATERIALS [HSC 114254-114254.3]

Description/Corrective Action: Observed chlorine sanitizer bottle next to food products.
 As a reminder, all chemicals must be stored away from food products.

General Comments:

- Observed hand wash stations with hot water, soap, and paper towels.
- All cold holding units monitored today were at or below 41° F.
- Chlorine sanitizer for dishwasher was noted at 100 ppm.
- Observed certificates of employees' CA Food Handler Card.
- Overall, facility is in good operating condition.

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> </u> N/A <input type="checkbox"/> Potential Food Safety All Star:

Debra DeSa

 Received By:

Susan Lee-Yang - REHS

 Agency Representative

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



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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: RYAN'S PLACE RESTAURANT BAKERY	BUSINESS PHONE: (559) 582-0678	RECORD ID#: PR0000467	DATE: July 28, 2011
FACILITY SITE ADDRESS: 330 S 11TH AVE	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: 1ST FOLLOW UP INSPECTION
OWNER NAME: ROBERT G. ROSE	CERTIFIED FOOD HANDLER: RICHARD A PIETRZYK	EXP DATE: 6/28/2016	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: FOODS & EQUIPMENT NOT PROTECTED FROM CONTAMINATION [HSC 113980, 114025-114027]

Description/Corrective Action: *It was noted in the side walk-in refrigerator that some prepared food was stored uncovered. *Raw meat was also noted to be stored above prepared foods in the aforementioned walk-in refrigerator.

General Comments:

On today's reinspection all cold holding units were noted to be holding food below 41°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): <u> </u> N/A <input type="checkbox"/> Potential Food Safety All Star:

Received By: _____

Susan Lee-Yang - REHS

Agency Representative

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: RYAN'S PLACE RESTAURANT BAKERY	BUSINESS PHONE: (559) 582-0678	RECORD ID#: PR0000467	DATE: July 20, 2011
FACILITY SITE ADDRESS: 330 S 11TH AVE	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: ROBERT G. ROSE	CERTIFIED FOOD HANDLER: Dolores Desa	EXP DATE: 4/28/2011	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: IMPROPER USE OR STORAGE OF TOXIC MATERIALS [HSC 114254-114254.3]

Description/Corrective Action: *Insect spray was observed to be placed next to food prep. This was corrected during time of inspection.

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

Description/Corrective Action: *Small reach-in refrigerator, prep line refrigerator, reach in refrigerator, and side walk-in refrigerator were all noted to be above 41°F . Call for service to make sure they maintain temperature at or below 41°F .
*Salad dressing in the front prep area displayed storage temperature above 41°F .

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

Description/Corrective Action: *Numerous foods observed in small reach-in refrigerator and prep line refrigerator were stored uncovered; please make sure all food is covered.
*Raw meats (some uncovered) were observed to be stored above other food items in small reach-in refrigerator and small freezer; please keep raw meats on bottom shelf.

General Comments:

A re-inspection will be performed at no charge to verify compliance with today's noted violations. Should additional re-inspections be required, the facility will be assessed \$220 per inspection.

RESULTS OF EVALUATION: <input type="checkbox"/> PASS <input checked="" type="checkbox"/> NEEDS IMPROVEMENT <input type="checkbox"/> FAIL	Reinspection Required: Yes: <input checked="" type="checkbox"/> No: <input type="checkbox"/>
	Reinspection Date (on or after): <u>7/27/2011</u> <input type="checkbox"/> Potential Food Safety All Star:

Susan Lee-Yang - REHS

Received By: _____

Agency Representative

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