



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> SIZZLER STEAK & SEAFOOD	<b>BUSINESS PHONE:</b> (559) 582-8658	<b>RECORD ID#:</b> PR0000499	<b>DATE:</b> April 28, 2011
<b>FACILITY SITE ADDRESS:</b> 402 N 11TH AVE	<b>CITY:</b> HANFORD	<b>ZIP CODE:</b> 93230	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> RON REESE	<b>CERTIFIED FOOD HANDLER:</b> MIGUEL RODRIGUES	<b>EXP DATE:</b> 10/27/2015	<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:** IMPROPER COLD HOLDING TEMPERATURE(S) [HSC 113996]

**Description/Corrective Action:** All temperatures inside the food prep area were below 41°F. A few temperatures were between 45-50 °F at the buffet line . Please monitor all potentially hazardous foods and to keep foods cooler in the buffet line add ice underneath food.

**General Comments:**

- All hot holding temperatures were above 135°F.
- Facility was observed clean.
- Sanitizer bucket was 200 ppm of QAC.
- Dish washer was 50 ppm of cl.
- Thermometer was available.
- Overall facility was in good condition.

**RESULTS OF EVALUATION:**  PASS  NEEDS IMPROVEMENT  FAIL

**Reinspection Required:** Yes:  No:

**Reinspection Date (on or after):** N/A

Potential Food Safety All Star:

*Rogelio Cisneros*

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> SIZZLER STEAK & SEAFOOD	<b>BUSINESS PHONE:</b> (559) 582-8658	<b>RECORD ID#:</b> PR0000499	<b>DATE:</b> October 19, 2010
<b>FACILITY SITE ADDRESS:</b> 402 N 11TH AVE	<b>CITY:</b> HANFORD	<b>ZIP CODE:</b> 93230	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> RON REESE	<b>CERTIFIED FOOD HANDLER:</b> SEAN J REESE	<b>EXP DATE:</b> 4/24/2012	<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 THAWING OF FROZEN FOODS [HSC 114020]

**Description/Corrective Action:** A large box of packaged frozen meat was observed thawing on the counter by hand washing station in the kitchen. Please thaw frozen meat using one of the following four methods:

1. Submerge frozen meat under cold running water in the sink not to exceed 2 hours at a water temperature of 70°F or below, and with sufficient water velocity to agitate and flush off loose particles into the sink drain.
2. Thaw frozen meat in a microwave followed by immediate preparation.
3. Place frozen meat in a refrigeration unit.
4. As part of a cooking process.

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

**Description/Corrective Action:** Employee hand wash station was out of paper towels at time of inspection. Please keep hand washing station fully stocked with soap and paper towels at all times. Paper towels were added during inspection.

No hot water was present in the Men's and Women's restrooms. Please fix immediately.

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

**Description/Corrective Action:** Temperature of tomatoes in the salad bar and behind register counter top were noted above 45°F. Please maintain potentially hazardous salad bar items at or below 45°F .

Refrigeration units behind the register were noted above 41°F. Please maintain cold hold holding units at or below 41°F.

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

**Description/Corrective Action:** A hole was observed underneath the sink in the kitchen. The hole was observed to expose the interior of the wall. Please repair immediately.

Observed floors accumulated with liquid and debris. Please clean floors on a routine basis.

Observed no protective covering of light bulbs in freezer where meat is contained. Please provide cover.

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General Comments:

Observed all hot, and final cooking food temperatures monitored today were satisfactory.

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

*Kimberly Marquez*

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Agency Representative

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