



**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> WENDY'S	<b>BUSINESS PHONE:</b> (559) 435-9648	<b>RECORD ID#:</b> PR0007566	<b>DATE:</b> April 24, 2012
<b>FACILITY SITE ADDRESS:</b> 1959 W LACEY BLVD	<b>CITY:</b> HANFORD	<b>ZIP CODE:</b> 93230	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> PENINSULA FOODS, L.P.	<b>CERTIFIED FOOD HANDLER:</b> TYLER HAENER	<b>EXP DATE:</b> 2/12/2015	<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:** None Noted

**General Comments:**

- All hot & cold holding temperatures were satisfactory.
- 3 compartment sink uses Ammonia Solution for sanitizing.
- Final cooking temperature of hamburgers were over 200° F.
- Hand washing stations were fully stocked.
- Ice-scoops in clean storage containers.
- All-reach-in's & walk-in's well organized.
- Wendy's has its own independent training program and hence exempt from the California food handler card law.
- Overall facility outstanding.

<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:

  
 \_\_\_\_\_  
 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> WENDY'S	<b>BUSINESS PHONE:</b> (559) 435-9648	<b>RECORD ID#:</b> PR0007566	<b>DATE:</b> July 20, 2011
<b>FACILITY SITE ADDRESS:</b> 1959 W LACEY BLVD	<b>CITY:</b> HANFORD	<b>ZIP CODE:</b> 93230	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> PENINSULA FOODS, L.P.	<b>CERTIFIED FOOD HANDLER:</b> THOMAS M WARNSHUIS	<b>EXP DATE:</b> 2/12/2015	<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:** None Noted

**General Comments:**

All hot, final & cold temperatures were satisfactory.  
Hamburger patties measured 180°F. Walk-in was 37° F.  
Sanitizer for 3 compartment sink was 200 ppm of QUAT solution.  
Hand washing stations were fully stocked - even in the women's bathroom.  
Overall, the food facility appeared in good operational condition.  
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:

*Thomas Warnshuis*

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

*Yatee Patel - REHS*

Agency Representative

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FOOD SAFETY EVALUATION REPORT

<b>FACILITY NAME:</b> WENDY'S	<b>BUSINESS PHONE:</b> (559) 435-9648	<b>RECORD ID#:</b> PR0007566	<b>DATE:</b> January 11, 2011
<b>FACILITY SITE ADDRESS:</b> 1959 W LACEY BLVD	<b>CITY:</b> HANFORD	<b>ZIP CODE:</b> 93230	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> PENINSULA FOODS, L.P.	<b>CERTIFIED FOOD HANDLER:</b> THOMAS M WARNSHUIS	<b>EXP DATE:</b> 2/12/2015	<b>INSPECTOR:</b> 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 all hand wash stations and restroom fully stocked with soap and paper towels.

All cold holding units were noted at or below 41° F.

Chicken and beef patties on holding units were noted above 135°F.

Observed temperature logs up-to-date.

Facility and refuse area are clean and well maintained.

<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:

*Tom Warnshuis*

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

*Susan Lee-Yang - REHS*

Agency Representative

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