

# INSPECTION REPORT

KINGS COUNTY HEALTH DEPARTMENT  
DIVISION OF ENVIRONMENTAL  
HEALTH SERVICES  
<http://www.countyofkings.com/health/ehs>



330 CAMPUS DRIVE  
HANFORD, CA 93230  
(559) 584-1411  
FAX: (559) 584-6040

BUSINESS NAME:	<u>Wienerschnitzel</u>	DATE:	<u>Feb 6<sup>th</sup> 2012</u>
ADDRESS:	<u>807 W. Lacey Blvd</u>		
OWNER/OPERATOR	_____		
PHONE #:	<u>584-9769</u>	LIC PLATE #:	<u>—</u>
		PROGRAM:	<u>1614</u>

- \* keep all cold holding temperatures at 41°F or lower
- \* Hot dogs and chili/soups measured  $\geq 150^\circ\text{F}$ .
- \* Handwashing station fully stocked.
- \* FHC for all employees is kept onsite. Thank you.
- \* Final cooling temps are monitored & temp logs kept onsite.
- \* Overall, food facilities was in good operating condition.

Thank you.

Inspector: *[Signature]* YATTE PATEL

Received by: *[Signature]* Stewart



County of Kings - Department of Public Health

Environmental Health Services Division

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FOOD SAFETY EVALUATION REPORT

<b>FACILITY NAME:</b> WIENERSCHNITZEL	<b>BUSINESS PHONE:</b> (559) 584-9769	<b>RECORD ID#:</b> PR0000612	<b>DATE:</b> June 17, 2011
<b>FACILITY SITE ADDRESS:</b> 807 W LACEY BLVD	<b>CITY:</b> HANFORD	<b>ZIP CODE:</b> 93230	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> MARILYNN STEWART	<b>CERTIFIED FOOD HANDLER:</b> MARILYNN STEWART	<b>EXP DATE:</b> 5/12/2013	<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:** IMPROPER HOT HOLDING TEMPERATURE(S) [HSC 113996]

**Description/Corrective Action:** Gravy was noted at 105°F.  
Operator noticed unit was turned off.  
Please check temperature of gravy before serving.

**General Comments:**

Hand wash station and restrooms were fully stocked with soap, paper towels, and running water.

All cold holding units were noted below 41°F.

Hamburger patties, hot dogs, and chili were noted above 135°F.

QAC sanitizer bucket was noted at 200 ppm.

Facility is well maintained.

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

**Reinspection Required:** Yes:  No:

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

Potential Food Safety All Star:

*Marilynn Stewart*

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

<b>FACILITY NAME:</b> WIENERSCHNITZEL	<b>BUSINESS PHONE:</b> (559) 584-9769	<b>RECORD ID#:</b> PR0000612	<b>DATE:</b> December 10, 2010
<b>FACILITY SITE ADDRESS:</b> 807 W LACEY BLVD	<b>CITY:</b> HANFORD	<b>ZIP CODE:</b> 93230	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> MARILYNN STEWART	<b>CERTIFIED FOOD HANDLER:</b> MARILYNN STEWART	<b>EXP DATE:</b> 5/12/2013	<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 CLEANING OF UTENSILS AND EQUIPMENT [HSC 114095-114099.5 & 114101-114119]

**Description/Corrective Action:** Mold was observed on the interior ceiling area of the ice machine. Wipe clean the specified area with a bleach solution.

Wipe Soda machine with bleach cloth as well.

**General Comments:**

Cold holding units measures 45° F. Operator thinks it might be due to frequent opening of doors. Please monitor during slow time and correct temperature to 41F or below.

Hot foods all measured between 145° F- 160°F.

Sanitizer level was 200 ppm of QAC.

Overall, the food facility appeared in good operational condition.

<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:

*Jamalee Arantes*

Received By:

*Yatee Patel - REHS*

Agency Representative

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