



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> CARL'S JR #193	<b>BUSINESS PHONE:</b> (559) 386-5355	<b>RECORD ID#:</b> PR0000468	<b>DATE:</b> January 31, 2012
<b>FACILITY SITE ADDRESS:</b> 33300 HUBERT WY	<b>CITY:</b> KETTLEMAN CITY	<b>ZIP CODE:</b> 93239	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> KARCHER ENTERPRISES-MALIA PALU	<b>CERTIFIED FOOD HANDLER:</b> BRANDON CARDOZA	<b>EXP DATE:</b> 3/14/2016	<b>INSPECTOR:</b> Lee Johnson - 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 MAINTENANCE OF FACILITY OR EQUIPMENT [HSC 114161-114182 & 114257]

**Description/Corrective Action:** The front (dining area) of the store is in generally good condition, but the back (kitchen, storage, etc.) area exhibits signs of extended deferred maintenance. Several floor tiles are cracked or broken, walls are stained and peeling and in need of painting or replacement of FRP. Corner guards are broken, and FRP is detaching from the walls in places. Ventilation hoods and filters are in need of cleaning, especially over the char broiler. The ansul sprayers in that location were noted with a thick grease accumulation so as to likely render them inoperable. Please throughly clean and paint walls including replacement of FRP and sealing of corners and gaps, and repair or replacement of broken floor tiles within 120 days.

**General Comments:**

All hot and cold temperatures checked today were satisfactory. Hand wash stations were fully stocked. Temperatures are logged on daily forms. Foods are date marked for rotation. Food safety certification and food handler cards are current.

Reinspection will occur on or after 6/1/12.

Thank you.

<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 checked="" type="checkbox"/> No: <input type="checkbox"/>
	<b>Reinspection Date (on or after):</b> <u>          N/A          </u> <input type="checkbox"/> Potential Food Safety All Star:

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

Lee Johnson - 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> CARL'S JR #193	<b>BUSINESS PHONE:</b> (559) 386-5355	<b>RECORD ID#:</b> PR0000468	<b>DATE:</b> June 28, 2011
<b>FACILITY SITE ADDRESS:</b> 33300 HUBERT WY	<b>CITY:</b> KETTLEMAN CITY	<b>ZIP CODE:</b> 93239	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> KARCHER ENTERPRISES-MALIA PALU	<b>CERTIFIED FOOD HANDLER:</b> ROBERT CASTILLO	<b>EXP DATE:</b> 6/7/2012	<b>INSPECTOR:</b> Lee Johnson - 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:** NO CURRENT CERTIFIED FOOD SAFETY PERSON ON STAFF [HSC 113947-113947.6]  
**Description/Corrective Action:** No certification for new management was available for review during inspection. Please fax a valid and current certification to our office.

**Violation:** IMPROPER MAINTENANCE OF FACILITY OR EQUIPMENT [HSC 114161-114182 & 114257]  
**Description/Corrective Action:** Several areas of deferred cleaning were noted in the kitchen area (walls, floor corners, sills, etc. Please clean all surfaces thoroughly and regularly.

**Violation:** IMPROPER REFUSE STORAGE OR DISPOSAL [HSC 114244-114245.8]  
**Description/Corrective Action:** The lid to the outdoor grease box was left open. Please keep lid closed and the box and area clean at all times to minimize vector attraction.

**Violation:** IMPROPER PLUMBING OR LIQUID WASTE DISPOSAL [HSC 114189-114242]  
**Description/Corrective Action:** Evidence of a sewage back up in the attic access room by the office was noted. The floor there is in need of cleaning and sanitizing.

**Violation:** IMPROPER CLEANING OF UTENSILS AND EQUIPMENT [HSC 114095-114099.5 & 114101-114119]  
**Description/Corrective Action:** A green material was noted behind both ice shoots at the self serve soda station. Please clean and sanitize all nozzles and ice shoots regularly.

**Violation:** IMPROPER MAINTENANCE OF HANDWASH FACILITIES [HSC 113953 - 113593.2]  
**Description/Corrective Action:** The soap dispenser at the hand wash sink by the office is broken and in need of repair.

**Violation:** IMPROPER COLD HOLDING TEMPERATURE(S) [HSC 113996]  
**Description/Corrective Action:** The walk in door was in the process of being repaired during inspection, and internal food temperatures in the walk in measured 44F. The single door reach in refrigerator by the char broiler measured 43, and the salad condiment refrigerator measured 44F. Please monitor and adjust all units as necessary to maintain all cold foods at 41F or less at all times.

#### General Comments:

All hot and cooking temperatures checked today were satisfactory. Hand sinks were fully stocked. Thank you.

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*Jiffany Strammatt*

Received By:

*Lee Johnson - REHS*

Agency Representative

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