



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> IN-N-OUT BURGER #95	<b>BUSINESS PHONE:</b> (559) 386-0400	<b>RECORD ID#:</b> PR0003588	<b>DATE:</b> February 01, 2012
<b>FACILITY SITE ADDRESS:</b> 33464 BERNARD	<b>CITY:</b> KETTLEMAN CITY	<b>ZIP CODE:</b> 932399999	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> IN-N-OUT BURGER #95	<b>CERTIFIED FOOD HANDLER:</b> Fabian Mora	<b>EXP DATE:</b> 8/13/2014	<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: None Noted

General Comments:

All hot, cold and cooking temperatures checked today were satisfactory. Sanitizer levels are good. Hand wash sinks are fully stocked. Temperatures are logged twice daily by staff. Product is date rotated. All manager and employee food safety training is current. The facility was noted to be clean and well-maintained today.

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:

Lee Johnson - REHS

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

Agency Representative

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



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<b>FACILITY NAME:</b> IN-N-OUT BURGER #95	<b>BUSINESS PHONE:</b> (559) 386-0400	<b>RECORD ID#:</b> PR0003588	<b>DATE:</b> July 26, 2011
<b>FACILITY SITE ADDRESS:</b> 33464 BERNARD	<b>CITY:</b> KETTLEMAN CITY	<b>ZIP CODE:</b> 932399999	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> IN-N-OUT BURGER #95	<b>CERTIFIED FOOD HANDLER:</b> Fabian Mora	<b>EXP DATE:</b> 8/13/2014	<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:** Excessive condensation was noted in the walk in, with significant dripping, reportedly due to the unit freezing over and defrosting. A repair work order has already been submitted.

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

**Description/Corrective Action:** Meat in the number 2 cook line refrigerator measured 48F. Meat was moved to another unit by manager. Please adjust to keep meat at 41F or less at all times. Store is very high volume and residency time is less than one hour. Main meat reach in measured 39F.

**General Comments:**

Except as noted, all cold temperatures checked today were satisfactory, as was patty cook temp. No hot holding is occurring. Sanitizer levels checked today were good, and all hand wash sinks were fully stocked. Routine handwashing announcements are made every 15 to 30 minutes as well. QA/food safety info is checked twice daily. The facility was noted to be clean today.

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:

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**FOOD SAFETY EVALUATION REPORT**

<b>FACILITY NAME:</b> IN-N-OUT BURGER #95	<b>BUSINESS PHONE:</b> (559) 386-0400	<b>RECORD ID#:</b> PR0003588	<b>DATE:</b> November 17, 2010
<b>FACILITY SITE ADDRESS:</b> 33464 BERNARD	<b>CITY:</b> KETTLEMAN CITY	<b>ZIP CODE:</b> 932399999	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> IN-N-OUT BURGER #95	<b>CERTIFIED FOOD HANDLER:</b> Fabian Mora	<b>EXP DATE:</b> 8/13/2014	<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: None Noted

**General Comments:**

All cold holding and cooking temperatures checked today were satisfactory. Temperatures are logged once daily by staff on quality assurance sheet. All hand wash sinks were fully stocked. All sanitizer levels were appropriate. The store is clean and well maintained.

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