



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

FACILITY NAME: KENTUCKY FRIED CHICKEN	BUSINESS PHONE: (559) 924-2744	RECORD ID#: PR0005107	DATE: December 22, 2011
FACILITY SITE ADDRESS: 1019 N LEMOORE AVE	CITY: LEMOORE	ZIP CODE: 93245	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: DENNY WAGSTAFF	CERTIFIED FOOD HANDLER: GONZALO M.VALERA	EXP DATE: 10/21/2015	INSPECTOR: Veronica Santa Cruz-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: Observed the facility's bread warmer with accumulated grease and food debris. The soda machine's nozzles were observed to have an accumulation of syrup. The dining area had left over food debris for the night before left underneath and on top of the tables. All of the facility's equipment and floors must be cleaned on a daily basis. The ice machine's ice scoop needs to be placed in a clean container and the container as well as the ice scoop must be washed and sanitized on a daily basis.

General Comments:

Hand wash stations were stocked with soap, paper towels, and hot water.
Cold holding units measured at or below 41°F.
Chicken in the hot holding units ranged from 156-170°F.
The facility's temperature logs were reviewed.

RESULTS OF EVALUATION: <input checked="" type="checkbox"/> PASS <input type="checkbox"/> NEEDS IMPROVEMENT <input type="checkbox"/> FAIL	Reinspection Required: Yes: <input type="checkbox"/> No: <input checked="" type="checkbox"/> Reinspection Date (on or after): N/A <input type="checkbox"/> Potential Food Safety All Star:
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Received By:

Veronica Santa Cruz-REHS

Agency Representative

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



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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: KENTUCKY FRIED CHICKEN	BUSINESS PHONE: (559) 924-2744	RECORD ID#: PR0005107	DATE: July 21, 2011
FACILITY SITE ADDRESS: 1019 N LEMOORE AVE	CITY: LEMOORE	ZIP CODE: 93245	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: DENNY WAGSTAFF	CERTIFIED FOOD HANDLER: MANNY S. SOUZA	EXP DATE: 5/19/2014	INSPECTOR: Veronica Santa Cruz-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 EXCLUSION OF VERMIN OR ANIMALS [HSC 114259-114259.3]

Description/Corrective Action: During today's inspection, a few flies were noted. Please consider installing air curtains for the entrance door as well as the backdoor or install uv fly traps to aid in deterring flies.

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

Description/Corrective Action: Observed certain areas throughout the facility with a buildup of food debris. Please make sure all food debris is cleaned up daily.

General Comments:

During today's inspection, the following was observed:
Hand wash stations were adequately stocked with soap, paper towels, and hot water.
Cold holding units measured at or below 41°F.
Chicken in the hot holding units measured between 140 - 160° F.
Quat sanitizer buckets as well as the quat sanitizer in the three compartment sink measured at 200 ppm.
Facility had up-to-date food temperature logs.

RESULTS OF EVALUATION: <input checked="" type="checkbox"/> PASS <input type="checkbox"/> NEEDS IMPROVEMENT <input type="checkbox"/> FAIL	Reinspection Required: Yes: <input type="checkbox"/> No: <input checked="" type="checkbox"/>
	Reinspection Date (on or after): N/A <input checked="" type="checkbox"/> Potential Food Safety All Star:

Juan C. Garcia

Received By: _____

Veronica Santa Cruz-REHS

Agency Representative

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: KENTUCKY FRIED CHICKEN	BUSINESS PHONE: (559) 924-2744	RECORD ID#: PR0005107	DATE: November 03, 2010
FACILITY SITE ADDRESS: 1019 N LEMOORE AVE	CITY: LEMOORE	ZIP CODE: 93245	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: DENNY WAGSTAFF	CERTIFIED FOOD HANDLER: MANNY S. SOUZA	EXP DATE: 5/19/2014	INSPECTOR: Veronica Santa Cruz-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 hood baffles were observed to have an excessive amount of grease build-up.
Please routinely clean the hood baffles.

General Comments:

The facility's hand wash stations were stocked with soap, paper towels, and hot water.
Cold holding units measured at or below 41°F.
Chicken in the hot holding units measured between 160-170° F.
Quat sanitizer in the three compartment sink and sanitizer buckets measured above 200 ppm.
Facility does maintain food temperature logs and they were noted to be properly filled out.

RESULTS OF EVALUATION: PASS NEEDS IMPROVEMENT FAIL

Reinspection Required: Yes: No:

Reinspection Date (on or after): N/A

Potential Food Safety All Star:

Veronica Santa Cruz-REHS

Received By: _____

Agency Representative

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