



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/ehs

FOOD SAFETY EVALUATION REPORT

FACILITY NAME: POPEYE'S LOUISIANA KITCHEN	BUSINESS PHONE: (559) 585-1731	RECORD ID#: PR0008409	DATE: November 23, 2021
FACILITY SITE ADDRESS: 1660 W HANFORD-ARMONA RD A	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: KARAM BANGAR	CERTIFIED FOOD MANAGER: CARRIE DAVIS	EXP DATE: 9/1/2026	INSPECTOR: Liliana Stransky - 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: Deep cleaning of the chicken preparation area needs improvement. Please make sure to remove build-up and excess grease from all work surfaces including floors and walls to reduce the risk of cross-contamination and pest infestation.

Violation: IMPROPER MAINTENANCE OF HANDWASH FACILITIES [HSC 113953 - 113593.2]

Description/Corrective Action: One hand washing station was obstructed and not ready for use. The manager cleared the items in the sink to make it accessible for employees.

The station next to the office had very low water pressure and the hot water takes too long to arrive at the tap. Please make the necessary repairs so it dispenses hot water (100F or higher) with ease and has good pressure.

Please install signs in the restrooms stating that employees must wash hands before returning to their work stations.

General Comments:

ROUTINE INSPECTION -

* Observed cooked food items: chicken, chicken nuggets and mashed potatoes were all held above 140F. These items are held hot for a set time limit and then are replaced.

* Every refrigerator was noted below 41F and freezers were below 0F. The walk-in units were observed organized and all food was noted above the floor a minimum of 6 inches.

* Sanitizer buckets were observed with 200ppm QAC concentration. Sanitizer was also available for the 3 compartment sink.

* Every hand washing station had soap, paper towels and hot water, except for the one next to the office as noted above.

* Every employee was observed with hair restraints, face covers and gloves during food preparation and dispensing.

Please address the noted deficiencies in a timely manner and let us know if you have any questions.

Thank you.

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



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OWNER NAME: KARAM BANGAR	CERTIFIED FOOD MANAGER: CARRIE DAVIS	EXP DATE: 9/1/2026	INSPECTOR: Liliana Stransky - REHS

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RESULTS OF EVALUATION: PASS NEEDS IMPROVEMENT FAIL

Reinspection Required: Yes: No:

Reinspection Date (on or after): N/A

Potential Food Safety All Star:

Liliana Stransky - REHS

Received By:

Agency Representative

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: POPEYE'S LOUISIANA KITCHEN	BUSINESS PHONE: (559) 585-1731	RECORD ID#: PR0008409	DATE: March 03, 2021
FACILITY SITE ADDRESS: 1660 W HANFORD-ARMONA RD A	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: 1ST FOLLOW UP INSPECTION
OWNER NAME: KARAM BANGAR	CERTIFIED FOOD MANAGER: ABIGAIL PENA	EXP DATE: 2/8/2022	INSPECTOR: 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:

A re-inspection was done to make sure the fryers are working well, and the facility was cleaned and sanitized.

Observed:

All foods were put away in the walk-in in closed containers.

The food prep area near the fryer, the hot holding unit surfaces, the 3 compartment back area, the reach in units, and surfaces around the fryer were noted clean.

The 3 compartment sink was observed at 200ppm QAT solution.

The technicians were wrapping up the work, all the pilots were changed. Be sure to clean and sanitize before prepping food.

Be sure to dispose the grease in the grease container.

Be sure to continue cleaning and sanitizing all food surfaces frequently, including around the fryer and the hood area.

All foods must be reheated to 165F, before placing in the hot holding units.

Thank you

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

Yatee Patel - REHS

Received By: _____

Agency Representative _____

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