

County of Kings - Department of Public Health

Environmental Health Serivces 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:	BUSINESS PHONE:	RECORD ID#:	DATE:
KABAB CITY	(559) 530-3085	PR0009721	August 31, 2020
FACILITY SITE ADDRESS:	CITY:	ZIP CODE:	INSPECTION TYPE:
129 W 7TH ST	HANFORD	93230	ROUTINE INSPECTION
OWNER NAME:	CERTIFIED FOOD MANAGER:	EXP DATE:	INSPECTOR:
ABDALLAH QAWADRI	Mahd Salah	7/4/2020	Paven Batth

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

Description/Corrective Action: The Certified Food Safety Manager certificate is currently expired. Please note, an owner, operator or facilitative staff member must complete and pass an accredited food safety managers course with in 30 days. Once course and Exam are complete, forward the Certified Food Safety Manager certificate to our office. Failure to comply will result to you attending an office hearing and you will be invoiced \$226.00.

Violation: IMPROPER CLEANING OF UTENSILS AND EQUIPMENT [HSC 114095-114099.5 & 114101-114119] Description/Corrective Action: Chlorine concentration for the dishwasher was measured at 0 ppm. Ensure an approved sanitizer solution (e.g., 100 ppm chlorine, 200 ppm quaternary ammonium or 25 ppm iodine) is properly supplied for cleaning utensils and equipment.

General Comments:

Temperature Control: Refrigeration unit was noted below 41°F. Cold holding foods (marinated chicken) were measured below 41°F. Hot holding foods were measured above 135°F. For example, the grilled marinated chicken was measured at 171°F.

Equipment Maintenance: Ancillary equipment was observed to in sanitary condition and fully operable.

Documentation: Pest control is serviced monthly by Terminix Commercial.

Other comments: In response to the COVID-19 pandemic, please implement the State (CDPH) guidelines (i.e., maintain a physical distance of 6 feet between individuals, use EPA-approved disinfectants, etc.) with your business.

Note: The purpose of today's inspection is to conduct a complaint investigation alleging potential cockroach infestation associated with food that is being served at this facility. Based on today's findings (e.g., no German Roaches were observed during the routine inspection), the complaint will be dismissed but a re-inspection will be conducted after 30 days to follow-up for the Certified Food Safety Manager certificate.

[HSC 113947-113947.6]



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OWNER NAME: ABDALLAH QAWADRI	CERTIFIED FOOD MANAGER: Mahd Salah	EXP DATE: 7/4/2020	INSPECTOR: Paven Batth
The items (if any) listed below identify the violation(s) that must be One reinspection will be conducted (if needed) at no charge. A ser			
		Reinspection Re	equired: Yes: X No:
RESULTS OF EVALUATION: PASS X NEE	S IMPROVEMENT FAIL		
RESULTS OF EVALUATION: PASS X NEE		Reinspection Da	ate (on or after): N/A
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OFFICIAL INSPECTION REPORT

FACILITY NAME:	BUSINESS PHONE:	RECORD ID#:	DATE:
KABAB CITY	(559) 530-3085	PR0009721	March 26, 2020
FACILITY SITE ADDRESS:	CITY:	ZIP CODE:	INSPECTION TYPE:
129 W 7TH ST	HANFORD	93230	PUBLIC INFORMATION/EDUCATIOI
OWNER NAME:	Program Description:	EXP DATE:	INSPECTOR:
ABDALLAH QAWADRI	1107 - KINGS DPH COVID-19	7/4/2020	Liliana Stransky - REHS

The items (if any) listed below identify the Health Code 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:

The facility has made their dining completely inaccessible to customers and is encouraging customers to call-in their orders to minimize their wait.

At this time all food sales are for DELIVERY or TAKE-OUT/PICK-UP ONLY !!

The staff needs to practice social distancing by requesting that customers keep apart a minimum of six feet from each other and staff. Only allow entry to customers that can safely keep the same distance between them while they wait or encourage them to wait in their cars.

Staff is practicing safe food handling procedures to protect food from contamination, monitor hot & cold holding temperatures, and WASH HANDS.

Staff uses sanitizing solution (chlorine 100ppm or QAC 200ppm) for wiping down all counters and work surfaces to reduce the risk of contamination. All work surfaces should be cleaned and sanitized frequently to prevent contamination.

Under no circumstances are employees who feel sick or are sick with respiratory (i.e. fever, coughing or sneezing) or gastrointestinal (i.e. vomiting or diarrhea) symptoms are allowed to work in the facility.

An investigation was conducted today to review and verify the above food and employee safety practices are being followed. A copy of this summary will be emailed to the facility operator. Please contact our Department for further questions.

Reinspection Required:

ired:	Yes:	No:	X	

Reinspection Date (on or after):

Not Specified

Liliana Stransky - REHS

Environmental Health Specialist

Received By: