

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: WESTSIDE LOCKERS	BUSINESS PHONE: (559) 799-4212	RECORD ID#: PR0000158	DATE: August 18, 2021
FACILITY SITE ADDRESS: 10945 9TH AVE	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: RICHARD ANDERSON	CERTIFIED FOOD MANAGER: Richard Anderson	EXP DATE: 11/3/2020	INSPECTOR: Liliana Stransky - REHS
the items (if any) listed below identify the violation(s) that must be only reinspection will be conducted (if needed) at no charge. A serv			
Violation: NO CURRENT CERTIFIED FOOD SAFET Description/Corrective Action: The food man within 30 days	nager certification expired in 2020.	-	SC 113947-113947.6] copy of the renewal
General Comments: ROUTINE INSPECTION - Observed the hand washing station with hand soap, Every walk-in was noted below 41F. The reach in free Please address the noted deficiency in a timely many thank you!	eezer by the front entrance was als		
RESULTS OF EVALUATION: X PASS NEED	OS IMPROVEMENT FAIL	Reinspection Re	
Received By:		Liliana Stransky Agency Represe	

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

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: WESTSIDE LOCKERS	BUSINESS PHONE:	RECORD ID#: PR0000158	DATE:		
	(559) 799-4212		June 12, 2019		
FACILITY SITE ADDRESS: 10945 9TH AVE	CITY: HANFORD	ZIP CODE : 93230	INSPECTION TYPE: ROUTINE INSPECTION		
OWNER NAME:		EXP DATE:	INSPECTOR:		
RICHARD ANDERSON	CERTIFIED FOOD MANAGER: Richard Anderson	11/3/2020	Liliana Stransky - REHS		
The items (if any) listed below identify the violation(s) that must I	be corrected. Thank you for your cooperation	on	·		
One reinspection will be conducted (if needed) at no charge. A s					
Violation: IMPROPER MAINTENANCE OF HAND	VASH FACILITIES	[+	HSC 113953 - 113593.2]		
-	rashing station was observed with no p the dispensers stocked at all times	ng station was observed with no paper towels and no hand soap. dispensers stocked at all times.			
General Comments:					
Routine inspection conducted for the meat locker.	The following observations were ma	ade:			
* Refrigeration temperatures were noted at or belo	w 41F.				
* The small reach-in freezer in the lobby was obse sealed packaging.	rved functional. Food packages are	properly labeled a	and stored in		
* The facility is licensed with CDFA for packaging	meat products.				
Please make sure to conduct daily cleaning and discross-contamination.	sinfecting of all raw meat contact su	rfaces to reduce the	ne risk of		
Thank you.					
		Reinspection F	Required: Yes: No: X		
RESULTS OF EVALUATION: PASS X NE	OF EVALUATION: PASS X NEEDS IMPROVEMENT FAIL		Date (on or after): N/A		
			Potential Food Safety All Star:		
Walfit	L				
		Liliana Stransky - REHS			
Received By:	_	Agency Representative			
NOTE: This report	must be made available to the p	ublic on request			
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FOOD SAFETY EVALUATION REPORT

FACILITY NAME:	BUSINESS PHONE:	RECORD ID#:	DATE:	
WESTSIDE LOCKERS	(559) 799-4212	PR0000158	June 11, 2018	
FACILITY SITE ADDRESS:	CITY:	ZIP CODE:	INSPECTION TYPE:	
10945 9TH AVE	HANFORD	93230	ROUTINE INSPECTION	
OWNER NAME:	CERTIFIED FOOD MANAGER:	EXP DATE:	INSPECTOR:	
RICHARD ANDERSON	Richard Anderson	11/3/2020	Liliana Stransky - REHS	
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				
one reinspection will be conducted (if needed) at no charge. A ser	vice ree is assessed for each additional re	rispection required.		
Violation: IMPROPER MAINTENANCE OF HANDW	ASH FACILITIES	ES [HSC 113953 - 113593.2]		
Description/Corrective Action: The hand wa	shing station had the paper towel d	spenser empty. F	Restock the paper	
towels and ha	ave them available at all times for p	roper hand washir	ng to take place.	
General Comments:				
General Comments.				
Conducted a routine inspection of the facility and ob	served all the refrigeration units at o	or below 41F as re	equired.	
Food manger certification is maintained current.				
rood manger certification is maintained current.				
Please correct the noted deficiency as soon as poss	sible.			
Thank you for your attention.				
	OS IMPROVEMENT FAIL	Reinspection Re	equired: Yes: No: X	
RESULTS OF EVALUATION: X PASS NEE				
RESULTS OF EVALUATION. A PAGE		Reinspection Da	ate (on or after): N/A	
		Potential Food Safety All Star:		
TN km				
-0 40 II		Liliana Stransky - REHS		
Descrived Dur	-	Agency Representative		
Received By:		Agency Representative		

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