



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: AUNTIE ANNE'S	BUSINESS PHONE: (559) 584-6884	RECORD ID#: PR0011124	DATE: July 13, 2022
FACILITY SITE ADDRESS: 1675 W LACEY BLVD	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: FRESH DINING CONCEPTS. LLC	CERTIFIED FOOD MANAGER: Not Specified	EXP DATE:	INSPECTOR: SEM HAR GEBREGZIABIHE

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:

Hand washing station was supplied with hot water, soap, and paper towels.
Three compartment sink was in satisfactory condition and the sanitizer was 200 ppm (ammonium).
Hot holding unit was holding foods at 135F and above.
Food manager and food handler cards were available for review.
Overall this facility is in satisfactory condition.
Thank you for your time.

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): <u> N/A </u> <input type="checkbox"/> Potential Food Safety All Star:
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Received By:

SEM HAR GEBREGZIABIHE

Agency Representative

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



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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: AUNTIE ANNE'S PRETZELS	BUSINESS PHONE: Not Specified	RECORD ID#: PR0009491	DATE: December 22, 2021
FACILITY SITE ADDRESS: 1675 W LACEY BLVD #G2	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: DOUBLE P CORPORATION	CERTIFIED FOOD MANAGER: Kyle Martinez	EXP DATE: 1/9/2023	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:

Observation:

*Well maintained facility.


*Temperature readings for cold storage fell below 31 F.

*Temperature readings for hot holding observed above 135F.

*Dry storage was well maintained and organized.

Overall the facility was in good condition.

RESULTS OF EVALUATION: <input 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): <u> N/A </u>
	<input type="checkbox"/> Potential Food Safety All Star:



Received By:

Yatee Patel - REHS

Agency Representative

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: AUNTIE ANNE'S PRETZELS	BUSINESS PHONE: Not Specified	RECORD ID#: PR0009491	DATE: September 18, 2020
FACILITY SITE ADDRESS: 1675 W LACEY BLVD #G2	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: DOUBLE P CORPORATION	CERTIFIED FOOD MANAGER: ANTONIA BANALES	EXP DATE: 1/9/2023	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: None Noted

General Comments:

During today's routine inspection the following observations were made:

- * The hand washing station had soap, paper towels and hot water available.
- * Hot holding temperatures for the cooked pretzels were noted above 135F.
- * Cold holding storage units were noted below 41F.
- * The sanitizer bucket had QAC sanitizer concentration just below 200ppm. The operator was asked to change out the solution during the inspection.
- * Overall the facility was observed organized and well maintained.

Employees were noted wearing face coverings. Please continue to follow state guidelines to prevent the spread of covid and maintain safe distancing between customers.

A copy of the unsigned report will be emailed to the operator for their records. Contact our department if you have any questions.

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

Received By: _____

Liliana Stransky - REHS

Agency Representative

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: AUNTIE ANNE'S PRETZELS	BUSINESS PHONE: Not Specified	RECORD ID#: PR0009491	DATE: September 18, 2019
FACILITY SITE ADDRESS: 1675 W LACEY BLVD #G2	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: DOUBLE P CORPORATION	CERTIFIED FOOD MANAGER: ANTONIA BANALES	EXP DATE: 1/9/2023	INSPECTOR: Susan Lee-Yang - 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:

Restroom and hand wash station has hot water, soap, and paper towels.

Reach-in refrigerator was noted at 40F.

Observed all food products stored off the ground.

QAC sanitizer in the 3-compartment sink was noted at 200 ppm.

Observed facility clean and well maintained.

RESULTS OF EVALUATION: PASS NEEDS IMPROVEMENT FAIL

Reinspection Required: Yes: No:

Reinspection Date (on or after): N/A

Potential Food Safety All Star:

Susan Lee-Yang - REHS

Received By:

Agency Representative

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