



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: CHUBBY'S DINER	BUSINESS PHONE: (559) 583-8888	RECORD ID#: PR0009307	DATE: September 12, 2022
FACILITY SITE ADDRESS: 395 CAMPUS DR	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: LIPING WANG	CERTIFIED FOOD MANAGER: Hugo Vargas	EXP DATE: 6/12/2024	INSPECTOR: Evelyn Elizalde

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 HOLDING OF RAW SHELL EGGS [HSC 114373]

Description/Corrective Action: Observed raw eggs stored outside near food prep line. Please refrigerate eggs in reach in or walk in unit and remove when needed.

Violation: FOODS & EQUIPMENT NOT PROTECTED FROM CONTAMINATION [HSC 113980, 114025-114027]

Description/Corrective Action: Observed frozen patties stored in reach in refrigerator adjacent to food prep line not stored correctly. Violation corrected on site and operator provided a container with lid for frozen patties.

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

Description/Corrective Action: Observed grease build up on hood. Please service hood to prevent potential grease fire.

General Comments:

The following was observed during today's inspection:

- Hand wash station had hot water, paper towels and soap.
- All food in dry storage area was stored 6 inches above ground.
- Three compartment sink had hot water at 120 F.
- All refrigerations units were at 41 F.

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

Received By:

Evelyn Elizalde

Agency Representative

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



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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: CHUBBY'S DINER	BUSINESS PHONE: (559) 583-8888	RECORD ID#: PR0009307	DATE: September 02, 2021
FACILITY SITE ADDRESS: 395 CAMPUS DR	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: LIPING WANG	CERTIFIED FOOD MANAGER: Hugo Vargas	EXP DATE: 6/12/2024	INSPECTOR: Yatee Patel - REHS

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Violation: IMPROPER HOLDING OF RAW SHELL EGGS [HSC 114373]

Description/Corrective Action: Observed raw eggs outside for use. Please keep all raw eggs inside the reach in and only remove inventory that is for immediate use.

Violation: IMPROPER CLEANING OF UTENSILS AND EQUIPMENT [HSC 114095-114099.5 & 114101-114119]

Description/Corrective Action: All utensils and equipment that is used for holding or placing food utensils shall be kept clean. Keep the dish washing area clean to avoid vermin infestation.

Violation: IMPROPER THAWING OF FROZEN FOODS [HSC 114020]

Description/Corrective Action: Observed meat outside for thawing. Please thaw correctly by either placing the frozen meat item inside the reach-in or under cold running water. Do not thaw in ambient temperature.

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

Description/Corrective Action: The facility is in need of cleaning, organizing and re-arranging such that it does not create accumulation of equipment and litter.

The facility needs to clean the dipping well. Observed dirty.

General Comments:

Hot holding foods was observed at 140F.

Cold holding units and walk-in was observed at 38F.

Please be sure to keep scoop outside of ice machine or use the handle provided to avoid cross contamination.

Be be sure to practice all food handling practices.

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Yatee Patel - REHS

Received By: _____

Agency Representative _____

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