



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: MCDONALDS - DOWNTOWN	BUSINESS PHONE: (209) 723-3716	RECORD ID#: PR0000477	DATE: July 08, 2022
FACILITY SITE ADDRESS: 335 W LACEY BLVD	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: JOHN ABBATE/J&K RESTAURANTS	CERTIFIED FOOD MANAGER: Alexis Navarro	EXP DATE: 10/25/2026	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: IMPROPER MAINTENANCE OF FACILITY OR EQUIPMENT [HSC 114161-114182 & 114257]

Description/Corrective Action: Observed a hole in the wall with exposed wires next to the back drive through window. Please seal the hole as soon as possible.

Observed a broken tile directly below the hole with exposed wires. Please remove and replace the tile as soon as possible.

Observed food and grease build up on the handlebars and side panels of the microwaves, refrigerators, and freezers units. Please sanitize all microwave, refrigerator, and freezer surfaces.

Observed water under the ice machine. Please have maintenance personnel look at this as soon as possible.

The floor sinks throughout the facility were observed to be obstructed with food debris. Please have these all cleaned out as soon as possible.

Observed the frappe/ smoothie machine to have heavy syrup build up. This was corrected on site.

The cabinets below the soda machine in the lobby were observed with heavy syrup build up. Please clean this as soon as possible.

Observed liquid build up in between the tiles below the frappe/ smoothie machine as well as grease build up below the fryers. Please clean then seal the tiles with grout to prevent further build up, microbial growth, and pest attraction.

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

Description/Corrective Action: Observed the floor around the hand washing station with coffee grounds which partially blocked access to the sink. The inside of the sink had food build up as well. Please be sure the hand washing sink is accessible at all times, is only used for handwashing, and is free of food debris. This was corrected on site.

General Comments:

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Observations:

Hand washing station was supplied with hot water, soap, and paper towels.

Restrooms had hot water, soap, and paper towels.

All dry storage was well maintained, clean, and placed six inches above the ground.

No signs of pests were found during today's inspection.

Hot hold temperature of the chicken patty was 167.9F.

Hot holding temperature for the chicken patty was 166.7F.

Hot holding temperature for the chicken nuggets was 158.2F.

Hot holding temperature for the french fries was 148.1F.

Of note two freezer/refrigeration units were not functioning and not in use. The manager stated these units will be undergoing maintenance soon and will not be used until fixed. Also, during the inspection the walk in freezer was undergoing maintenance. The maintenance personnel stated the freezer will only be off for a short while before it is turned back on again. The manager stated that she would do temperature checks on the food and move any potentially hazardous food to the walk in refrigerator if needed. Once the unit is turned back on please be sure the temperature is holding at 0F and below. Other refrigeration units in use were at 41F. Other freezer units in use were at 0F.

Please correct the noted deficiencies in a timely manner.

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:

SEM HAR GEBREGZIABIHE

Agency Representative

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: MCDONALDS - DOWNTOWN	BUSINESS PHONE: (209) 723-3716	RECORD ID#: PR0000477	DATE: April 19, 2021
FACILITY SITE ADDRESS: 335 W LACEY BLVD	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: JOHN ABBATE/J&K RESTAURANTS	CERTIFIED FOOD MANAGER: DELFINA GARCIA	EXP DATE: 12/1/2025	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: IMPROPER MAINTENANCE OF HANDWASH FACILITIES [HSC 113953 - 113593.2]

Description/Corrective Action: Observed the hand washing station in accessible and without paper towels. Always keep the hand washing station fully equipped before any food prep begins. Corrected on site.

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

Description/Corrective Action: Observed the ice scoop inside the ice storing bin that is used for the soda machine near the drive through window. Be sure to store the scoop outside and use the holder to avoid cross contamination.

Keep all foods completely sealed/covered (Lettuce container) inside the walk-in to avoid cross contamination.

Violation: IMPROPER FOOD HANDLING PRACTICES [HSC 113961 - 113973]

Description/Corrective Action: Observed cut lettuce and other veggies inside the walk-in without labels on use by date. The operator stated that the machine is broken. Please hand write the dates of use by as per company policy.

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

Description/Corrective Action: Clean walls, floor drains and other food prep equipment regularly to avoid food accumulation.

General Comments:

All hot holding and cold holding foods measured today were at over 135F and 41F and lower respectively.

Temperature logs were filled in and reviewed with operator.

PCS services regularly.

Encourage frequent hand washing, and routine general cleanliness practices.

Thank you

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