

### 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

| BASKIN ROBBINS                                  | BUSINESS PHONE:  | <b>RECORD ID#</b> :         | <b>DATE:</b>            |
|---|--|-----------------------------|-------------------------|
|   | (559) 905-1171   | PR0000542                   | March 11, 2022          |
| FACILITY SITE ADDRESS:                          | CITY:  | <b>ZIP CODE:</b>            | INSPECTION TYPE:        |
| 533 N 11TH AVE                                  | HANFORD  | 93230                       | ROUTINE INSPECTION      |
| OWNER NAME:                                     | CERTIFIED FOOD MANAGER:  | <b>EXP DATE:</b> 10/16/2025 | INSPECTOR:              |
| CYNTHIA ESLICK                                  | CYNTHIA ESLICK   |                             | Liliana Stransky - REHS |
|   |  |                             |                         |
| ne reinspection will be conducted (if needed) a | ion(s) that must be corrected. Thank you for your co<br>at no charge. A service fee is assessed for each add | •                           |                         |
|   | at no charge. A service fee is assessed for each add   | •                           | d.<br>[HSC 114381 (a)]  |

#### **General Comments:**

Thank you for your attention to process the food vending permit application and corresponding fees. This must be process today, March 11, 2022 before 5PM.

|                        |                        |             | Reinspection Required: Yes:      | No: X     |
|------------------------|------------------------|-------------|----------------------------------|-----------|
| RESULTS OF EVALUATION: | PASS NEEDS IMPROVEMENT | <b>FAIL</b> | Reinspection Date (on or after): | N/A       |
|                        |                        |             | Potential Food Safety            | All Star: |
| -7-                    | + Me                   |             | Liliana Stranshy - RFHS          |           |

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

Received By:

Liliana Stransky - REHS

Agency Representative



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|--|-------------------------|------------------|-------------------------|--|--|
| BASKIN ROBBINS   | (559) 905-1171          | PR0000542        | January 13, 2022        |  |  |
| FACILITY SITE ADDRESS:   | CITY:                   | <b>ZIP CODE:</b> | INSPECTION TYPE:        |  |  |
| 533 N 11TH AVE   | HANFORD                 | 93230            | ROUTINE INSPECTION      |  |  |
| OWNER NAME:  | CERTIFIED FOOD MANAGER: | EXP DATE:        | INSPECTOR:              |  |  |
| CYNTHIA ESLICK   | CYNTHIA ESLICK          | 10/16/2025       | SEMHAR GEBREGZIABIHE    |  |  |
| The items (if any) listed below identify the violation(s) that must be corrected. Thank you for your cooperation.<br>One reinspection will be conducted (if needed) at no charge. A service fee is assessed for each additional reinspection required. |                         |                  |                         |  |  |
| Violation: IMPROPER MAINTENANCE OF FACILIT   | Y OR EQUIPMENT          | [HSC             | 114161-114182 & 114257] |  |  |

# **Description/Corrective Action:** Prepackaged drinks were placed in the employee bathroom. The inspector told the employee to remove them immediately to a different location. This was correctly immediately. Please do not store items in the restroom to prevent cross contamination.

# Violation: IMPROPER CLEANING OF UTENSILS AND EQUIPMENT [HSC 114095-114099.5 & 114101-114119] Description/Corrective Action: One of the blast freezers in the back was dirty on the inside when opened. The inspector instructed one of the employees to clean this when the inspection was over.

#### General Comments:

Observations:

Food handler and manager certification were available upon request.

Hand washing stations were supplied with hot water, soap, and paper towels.

Besides what was noted above about the restrooms, they were clean and supplied with soap, hot water, and paper towels.

Dipping wells were in constant water flow and maintained well.

Besides what was noted about the blast freezer above, all freezer units were 0F or below.

All refrigerator units were at 41F or below.

Overall well maintained facility.

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| CYNTHIA ESLICK                    | CYNTHIA ESLICK          | 10/16/2025      | SEMHAR GEBREGZIABIHE           |
|                                   | DS IMPROVEMENT FAIL     | Reinspection Re |                                |
| RESULTS OF EVALUATION: PASS X NEE | DS IMPROVEMENT FAIL     | Reinspection Da | ate (on or after): N/A         |
|                                   |                         | P               | otential Food Safety All Star: |
|                                   |                         |                 |                                |
| Sam So                            |                         | SEMHAR GEBRE    | GZIABIHE                       |