

### 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 at no charge. A service fee is assessed for each add	•	
	at no charge. A service fee is assessed for each add	•	d. [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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## FOOD SAFETY EVALUATION REPORT

FACILITY NAME:	BUSINESS PHONE:	RECORD ID#:	DATE:		
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. 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