

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

FACILITY NAME:	BUSINESS PHONE:	RECORD ID#:	DATE:
HACIENDA POST ACUTE INC.	(559) 582-9221	PR0007114	July 06, 2022
FACILITY SITE ADDRESS:	CITY:	ZIP CODE:	INSPECTION TYPE:
361 E GRANGEVILLE BLVD	HANFORD	93230	ROUTINE INSPECTION
OWNER NAME:	CERTIFIED FOOD MANAGER:	EXP DATE:	INSPECTOR:
MR. AND MRS. ROBERT STOTTS	KATHLEEN PALOMINO	8/12/2025	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:

Today's Routine inspection was conducted after 2 years due to Covid-19.

During today's inspection, the facility was observed satisfactory. The cold holding units were below 41F. The temperature logs were noted twice a day for all the units.

The hot holding foods are monitored and the hood observed clean. The sanitizer level for the automatic dish washer was 100 ppm of chlorine solution.

The facility has a new management/owner. Please call our department to make necessary changes with contact information.

Over all facility was in very good operating condition.

			Reinspection Required: Yes:	No: X	
RESULTS OF EVALUATION:	X PASS	NEEDS IMPROVEMENT	FAIL	Reinspection Date (on or after):	N/A
				Potential Food Safety	All Star:

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Yatee Patel - REHS

Agency Representative

Received By:



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FOOD SAFETY EVALUATION REPORT

FACILITY NAME:	BUSINESS PHONE:	RECORD ID#:	DATE:
HACIENDA HEALTH CARE CENTER INC.	(559) 582-9221	PR0007114	April 10, 2019
FACILITY SITE ADDRESS:	CITY:	ZIP CODE:	INSPECTION TYPE:
361 E GRANGEVILLE BLVD	HANFORD	93230	ROUTINE INSPECTION
OWNER NAME:	CERTIFIED FOOD MANAGER:	EXP DATE:	INSPECTOR:
MR. AND MRS. ROBERT STOTTS	KATHLEEN PALOMINO	8/12/2020	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:

Hand washing station was observed fully stocked with soap, hot water and paper towels.

Automatic dish washer measured at 50ppm of chlorine concentration.

The hood is contracted out for cleaning and it is done once a month.

Hot and cold holding temperature logs were reviewed.

Walk-in was observed well organized with meats and ready to eat foods were stored separately.

Observed employee using tongs and utesils to portion out the cake for the patients. Please note, any time that the employees may have to touch the ready to eat foods, they must wash hands prior to that and if the employees have artificial nails and/or nail color, they must wear gloves after correctly washing the hands.

Over all the food facility was in good condition and food safety practices are well maintained.

Thank you

RESULTS OF EVALUATION:	X PASS	FAIL	Reinspection Required: Yes: No: X Reinspection Date (on or after): N/A X Potential Food Safety All Star:
¥	V		
	·		Yatee Patel - REHS
Received By:			Agency Representative



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FOOD SAFETY EVALUATION REPORT

FACILITY NAME:	BUSINESS PHONE:	RECORD ID#:	DATE:
HACIENDA HEALTH CARE INC.	(559) 582-9221	PR0007114	October 22, 2019
FACILITY SITE ADDRESS:	CITY:	ZIP CODE:	INSPECTION TYPE:
361 E GRANGEVILLE BLVD	HANFORD	93230	ROUTINE INSPECTION
OWNER NAME:	CERTIFIED FOOD MANAGER:	EXP DATE:	INSPECTOR:
MR. AND MRS. ROBERT STOTTS	KATHLEEN PALOMINO	8/12/2020	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:

Hot foods (pasta and sauce) were measured by the operator and the logs are kept on site and observed accurate.

Cold holding foods in the walk in and reach in were also satisfactory.

The meats were observed at the bottom shelf.

The dish washer was observed with 100 ppm of chlorine sanitizer.

Over all the food facility was observed in good condition.

Thank you

		_	Reinspection Required: Yes:	No: X	
RESULTS OF EVALUATION:	X PASS	NEEDS IMPROVEMENT	FAIL	Reinspection Date (on or after):	N/A
				X Potential Food Safety	All Star:

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Received By:

Agency Representative