



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: EDDIE'S CATERING	BUSINESS PHONE: (559) 582-8126	RECORD ID#: PR0000544	DATE: March 09, 2022
FACILITY SITE ADDRESS: 5484 13TH AVE	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: GREG HILDEBRAND & TERESA HILDEBRAND	CERTIFIED FOOD MANAGER: TERESA HILDEBRAND	EXP DATE: 3/16/2025	INSPECTOR: Liliana Stransky - 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:

Observed refrigerators and freezer units at adequate temperatures.

The hand sink has soap, paper towels and hot water available.

The facility is on a private well that is tested for total coliforms on a quarterly basis. All monitoring is current with no bacteria results detected for the past year. Please continue to submit monitoring samples to our office every quarter of 2022 for the months of March/June/September/December. One annual nitrate sample is also required before the end of 2022.

Overall the facility was observed clean and well maintained.

Thank you!

RESULTS OF EVALUATION: PASS NEEDS IMPROVEMENT FAIL

Reinspection Required: Yes: No:

Reinspection Date (on or after): N/A

Potential Food Safety All Star:

Received By: _____

Liliana Stransky - REHS

Agency Representative

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



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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: EDDIE'S CATERING	BUSINESS PHONE: (559) 582-8126	RECORD ID#: PR0000544	DATE: September 10, 2019
FACILITY SITE ADDRESS: 5484 13TH AVE	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: GREG HILDEBRAND & TERESA HILDEBRAND	CERTIFIED FOOD MANAGER: TERESA HILDEBRAND	EXP DATE: 3/16/2020	INSPECTOR: Liliana Stransky - 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:

Routine inspection:

* Observed cold holding units below 41F.

* Hand washing station has soap, paper towels and hot water available.

* Overall the kitchen was noted well maintained.

RESULTS OF EVALUATION: PASS NEEDS IMPROVEMENT FAIL

Reinspection Required: Yes: No:

Reinspection Date (on or after): N/A

Potential Food Safety All Star:

Received By:

Liliana Stransky - REHS

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: EDDIE'S CATERING	BUSINESS PHONE: (559) 582-8126	RECORD ID#: PR0000544	DATE: September 05, 2018
FACILITY SITE ADDRESS: 5484 13TH AVE	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: GREG HILDEBRAND & TERESA HILDEBRAND	CERTIFIED FOOD MANAGER: TERESA HILDEBRAND	EXP DATE: 3/16/2020	INSPECTOR: Susan Lee-Yang - 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 wash station has hot water, soap, and paper towels.

All cold holding units were noted below 41F.

All food products were stored off the ground.

Facility is clean and organized.

RESULTS OF EVALUATION: PASS NEEDS IMPROVEMENT FAIL

Reinspection Required: Yes: No:

Reinspection Date (on or after): N/A

Potential Food Safety All Star:

Received By:

Susan Lee-Yang - REHS

Agency Representative

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