



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: KINGS REHABILITATION CENTER	BUSINESS PHONE: (559) 582-9234	RECORD ID#: PR0006102	DATE: July 07, 2022
FACILITY SITE ADDRESS: 490 E HANFORD-ARMONA RD	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: KINGS REHABILITATION CENTER	CERTIFIED FOOD MANAGER: LUBOV PAVLUK	EXP DATE: 9/30/2022	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:

According to the program manager, Lubov Pavluk, the program closed down in March 2020 due to the onset of covid. The program has not returned to full capacity and currently does not have sufficient clients to require the meal service. This is not expected to change this year and will likely not provide any meal service until Spring of 2023.

Prior to reopening the kitchen to begin food service, please contact our department for an inspection. You can also reach us at any time if you have any questions by calling us at 559-584-1411.

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:

Liliana Stransky - REHS

Received By:

Agency Representative

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



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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: KINGS REHABILITATION CENTER	BUSINESS PHONE: (559) 582-9234	RECORD ID#: PR0006102	DATE: April 08, 2021
FACILITY SITE ADDRESS: 490 E HANFORD-ARMONA RD	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: KINGS REHABILITATION CENTER	CERTIFIED FOOD MANAGER: LUBOV PAVLUK	EXP DATE: 9/30/2022	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: None Noted

General Comments:

This department attempted a routine inspection, but the person in charge (Veronica) stated that the kitchen has been closed since last year (2/2020) due to Covid-19. Confirmed that the kitchen is closed on site.

When the facility decides to re-open the kitchen according to the State Guidelines and time line, please contact our department for a routine inspection.

Thank you

RESULTS OF EVALUATION: <input type="checkbox"/> PASS <input type="checkbox"/> NEEDS IMPROVEMENT <input type="checkbox"/> FAIL	Reinspection Required: Yes: <input type="checkbox"/> No: <input checked="" type="checkbox"/> Reinspection Date (on or after): N/A <input type="checkbox"/> Potential Food Safety All Star:
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Yatee Patel - REHS

Received By:

Agency Representative

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: KINGS REHABILITATION CENTER	BUSINESS PHONE: (559) 582-9234	RECORD ID#: PR0006102	DATE: February 05, 2020
FACILITY SITE ADDRESS: 490 E HANFORD-ARMONA RD	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: KINGS REHABILITATION CENTER	CERTIFIED FOOD MANAGER: LUBOV PAVLUK	EXP DATE: 9/30/2022	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: LACK OF OR IMPROPER USE OF THERMOMETERS [HSC 114157-114159]

Description/Corrective Action: Please sanitize thermometer before and after each time you use for measuring potentially hazardous foods.

General Comments:

This department recommends logging temperatures of all foods that are hazardous, such as meats and other hot holding foods.

Hand washing station was fully stocked.

3 compartment sink is used with QAT solution.

Hamburger patties were at 155F on hot holding units.

Thank you

RESULTS OF EVALUATION: <input checked="" type="checkbox"/> PASS <input 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: 

Yatee Patel - REHS
Agency Representative

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