



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

<b>FACILITY NAME:</b> HANFORD POST ACUTE	<b>BUSINESS PHONE:</b> (559) 625-4003	<b>RECORD ID#:</b> PR0007116	<b>DATE:</b> February 20, 2020
<b>FACILITY SITE ADDRESS:</b> 1007 W LACEY BLVD	<b>CITY:</b> HANFORD	<b>ZIP CODE:</b> 93230	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> JASON MURRY	<b>CERTIFIED FOOD MANAGER:</b> PATRICIA FOX	<b>EXP DATE:</b> 1/16/2025	<b>INSPECTOR:</b> 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 fully stocked hand washing station with soap, paper towels and hot water.

\* Refrigeration temperatures were noted below 41F. Foods were also observed below 41F with the exception of the cole slaw which had been prepared 30 minutes prior to the inspection and was still cooling down inside the walk-in.

\* Sanitizer buckets had 200ppm concentration of QAC sanitizing solution, and the dishwasher had 100ppm chlorine sanitizer.

\* The steam table had water temperature at 177F. There were no cooked food items on the steam table during the inspection.

\* Please provide detail cleaning of all cooking equipment and remove build-up of grease and debris around and behind the equipment to prevent accumulation and minimize the risk of pest activity.

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**

<b>FACILITY NAME:</b> HANFORD POST ACUTE	<b>BUSINESS PHONE:</b> (559) 625-4003	<b>RECORD ID#:</b> PR0007116	<b>DATE:</b> August 06, 2019
<b>FACILITY SITE ADDRESS:</b> 1007 W LACEY BLVD	<b>CITY:</b> HANFORD	<b>ZIP CODE:</b> 93230	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> JASON MURRY	<b>CERTIFIED FOOD MANAGER:</b> JAMIE RODRIGUEZ	<b>EXP DATE:</b> 3/30/2020	<b>INSPECTOR:</b> Rumi Chhina

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:**

Conducted a routine inspection of this facility and noted the following:

Today's Menu: Chuck wagon steak, sweet potato casserole, broccoli florets, margarine, oatmeal raisin cookie, Milk.

- The temperature of the foods in the cold holding units were noted at or below 41F.
- The temperature of the foods in the warmer were noted at or above 135F.
- Sanitizer in red buckets was noted at 200ppm.
- Sanitizer in mechanical dishwasher was noted at 50 ppm.
- Handwashing station was fully stocked with soap, paper towels and hot water available.
- Employees have food manager and food handler certification.
- Kitchen hood was serviced every 6 months.
- Temperature logs were available on site.

Thank you.

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

Received By: \_\_\_\_\_

Agency Representative \_\_\_\_\_

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