

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:
KINGS COUNTY JAIL	(559) 582-3211Ext. 4205	PR0006919	May 09, 2022
FACILITY SITE ADDRESS:	CITY:	ZIP CODE:	INSPECTION TYPE:
1570 N KINGS COUNTY DR	HANFORD	93230	ROUTINE INSPECTION
OWNER NAME:	CERTIFIED FOOD MANAGER:	EXP DATE:	INSPECTOR:
COUNTY OF KINGS	Vincent Uribe	5/15/2024	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: None Noted

General Comments:

Observations:

Restrooms were fully stocked with hot water, soap, and paper towels.

All hand washing stations were fully stocked with hot water, soap, and paper towels.

All dry storage was well maintained, clean, organized, and placed six inches above the ground.

All refrigeration units were functioning properly at 41F and below.

All freezer units were functioning properly at 0F and below.

Overall this facility is in satisfactory condition.

Thank you for your time.

	_			Reinspection Required: Yes:	No:	X
RESULTS OF EVALUATION:	X PASS	NEEDS IMPROVEMENT	FAIL	Reinspection Date (on or after):	N/A	
				Potential Food Safe	ty All Star:	
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	-		SI	EMHAR GEBREGZIABIHE		
Received By:				Agency Representative		



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FOOD SAFETY EVALUATION REPORT

FACILITY NAME:	BUSINESS PHONE:	RECORD ID#:	DATE:
KINGS COUNTY JAIL	(559) 582-3211Ext. 4205	PR0006919	October 27, 2021
FACILITY SITE ADDRESS:	CITY:	ZIP CODE:	INSPECTION TYPE:
1570 N KINGS COUNTY DR	HANFORD	93230	ROUTINE INSPECTION
OWNER NAME:	CERTIFIED FOOD MANAGER:	EXP DATE:	INSPECTOR:
COUNTY OF KINGS	Vincent Uribe	5/15/2024	Luis Flores - 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: NO CURRENT FOOD HANDLER CARD CERTIFICATES FOR EMPLOYEES

Description/Corrective Action:

The kitchen manager's safety certification is expired. Since another staffer is safety manager certified, the site manager may comply by obtaining a food handler safety card. Food handler cards can be readily obtained by registering for an online course. In either case, submit a copy of either Food Manager certification or food handler card to this department within the next 30 days.

General Comments:

All monitored cold food temperatures were monitored well below 41 F as required.

No cooked or hot foods were prepared at the time of inspection.

All hot and cold water supply sources were fully functional.

The final rinse cycle of the automatic dish-wash machine was observed to reach a temperature of 180 F. This

temperature meets the state minimum requirement of 160 F.

The facility was observed to be in overall very good operational condition.

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



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FOOD SAFETY EVALUATION REPORT

FACILITY NAME:	BUSINESS PHONE:	RECORD ID#:	DATE:
KINGS COUNTY JAIL	(559) 582-3211Ext. 4205	PR0006919	December 17, 2020
FACILITY SITE ADDRESS:	CITY:	ZIP CODE:	INSPECTION TYPE:
1570 N KINGS COUNTY DR	HANFORD	93230	ROUTINE INSPECTION
OWNER NAME:	CERTIFIED FOOD MANAGER:	EXP DATE:	INSPECTOR:
COUNTY OF KINGS	Adrian Osuna	3/21/2021	Luis Flores - 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:

All cold holding units were checked for temperatures. All reach-in refrigerators, the each-in freezer, and both walk-in box cooler and walk-in box freezer were all observed to hold at good temperatures. The maximum allowable refrigeration temperature is 41 F and all refrigerators were holding between 37 F and 39 F. Their is no freezer maximum temperature as freezing occurs at 32 F. However, all freezer units were holding at or below 0 F.

Facility staff log refrigeration/freezer unit temperatures daily. Staff also log daily food holding temperatures of cooked foods and cold foods before distribution.

The high temperature dishwash machine was observed to reach a final rinse cycle of 191 F which well met the minimum final rinse cycle temperature of 160 F.

All food storage areas were found to be very well organized and operational condition. This included the walk-in box units and the dry food storage warehouse area.

			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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Luis Flores - REHS

Received By:

Agency Representative