

# **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: JAMBA JUICE	<b>BUSINESS PHONE:</b> (559) 587-2710		RECORD ID#: PR0006545	<b>DATE:</b> May 26, 2022
FACILITY SITE ADDRESS: 186 N 12TH AVE 113	CITY: HANFORD		<b>ZIP CODE:</b> 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: SCOTT MALTZ	CERTIFIED FOOD MANAGE Cerissa Serna		EXP DATE: 1/19/2026	INSPECTOR: SEMHAR GEBREGZIABIHE
The items (if any) listed below identify the violation(s) that must be on the conducted (if needed) at no charge. A serv		-	spection required	
Violation: None Noted				
General Comments:				
Observations:				
Hand washing stations were supplied with hot water,	soap, and paper towels	6.		
Restrooms were fully stocked with hot water, soap, a	and paper towels.			
All dry storage was well maintained, clean, and place	ed six inches above the	ground.		
All refrigeration units were functioning properly at 41F	F and below.			
The walk- in freezer unit was functioning properly at 0	0F and below.			
All dipping wells were in satisfactory condition and in	constant water flow.			
Food manager and handler cards were available for i	review.			
Overall this facility is in satisfactory condition.				
Thank you for your time.				
			Reinspection I	Required: Yes: No: X
RESULTS OF EVALUATION: X PASS NEED	OS IMPROVEMENT	FAIL	Reinspection I	Date (on or after): N/A
				Potential Food Safety All Star:
000		SE	EMHAR GEBR	EGZIABIHE
Received By:	_	Agency Representative		

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



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## FOOD SAFETY EVALUATION REPORT

FACILITY NAME:	BUSINESS PHONE:	RECORD ID#:	DATE:			
JAMBA JUICE	(559) 587-2710	PR0006545	November 16, 2021			
FACILITY SITE ADDRESS:	CITY:	ZIP CODE:	INSPECTION TYPE:			
186 N 12TH AVE 113	HANFORD	93230	ROUTINE INSPECTION			
OWNER NAME:	CERTIFIED FOOD MANAGER:	EXP DATE:	INSPECTOR:			
SCOTT MALTZ	Cerissa Serna	1/19/2026	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:						
Sanitizer level for the 3 compartment sink and the bu	ucket was observed at 100ppm of c	hlorine concentrat	iion.			
All hand washing stations were fully stocked.						
The reach in and the walk-ins were observed at 41F	or lower.					
The restroom observed with hot running water, soap and paper towel.						
The dipper wells were observed with running water.						
The blenders are cleaned and sanitized every 4 hou	rs or sooner as needed.					
Over all the facility was in good condition.						
Thank you						
	DS IMPROVEMENT FAIL	Reinspection Re	equired: Yes: No: X			
RESULTS OF EVALUATION: X PASS NEED		Reinspection Da	ate (on or after): N/A			
		P	otential Food Safety All Star:			
		V. D. J.	DEMC			
		Yatee Patel -	·-			
Received By:		Agency Represe	entative			

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

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## FOOD SAFETY EVALUATION REPORT

FACILITY NAME: JAMBA JUICE	BUSINESS PHONE: (559) 587-2710	<b>RECORD ID#</b> : PR0006545	<b>DATE:</b> March 23, 2021	
	(559) 567-27 10 CITY:	ZIP CODE:		
FACILITY SITE ADDRESS: 186 N 12TH AVE 113	HANFORD	93230	INSPECTION TYPE: ROUTINE INSPECTION	
OWNER NAME:	CERTIFIED FOOD MANAGER:	EXP DATE:	INSPECTOR:	
SCOTT MALTZ	Samantha Mercer	1/19/2023	Yatee Patel - REHS	
The items (if any) listed below identify the violation(s) that must be One reinspection will be conducted (if needed) at no charge. A ser				
Violation: None Noted				
General Comments:				
All cold holding units were at 41F or below. The hot	holding unit where the oats are kep	t warm were at 1	35F or above.	
The sanitizer level was measured at 100ppm of chlo	rine solution.			
The hand washing station was fully stocked.				
The walk in was observed well organized.				
The dining is closed and the restrooms are only available.	lable for the employees.			
The employees are screened before start of shift.				
The ice bin observed clean.				
Over all the facility was in good condition.				
Thank you				
	OS IMPROVEMENT FAIL	Reinspection R	equired: Yes: No: X	
RESULTS OF EVALUATION: X PASS NEED		Reinspection D	ate (on or after): N/A	
		Potential Food Safety All Star:		
		<u> </u>		
Same				
Sure		Yatee Patel -	REHS	
Received By:		Agency Repres	entative	

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