



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: WIENERSCHNITZEL	BUSINESS PHONE: (559) 277-2828	RECORD ID#: PR0010247	DATE: November 22, 2022
FACILITY SITE ADDRESS: 25712 WARD DR	CITY: KETTLEMAN CITY	ZIP CODE: 93239	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: DIVINE FOOD SERVICES	CERTIFIED FOOD MANAGER: Kaejon Ahmadi	EXP DATE: 10/20/2022	INSPECTOR: SEM HAR 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: IMPROPER MAINTENANCE OF HANDWASH FACILITIES [HSC 113953 - 113593.2]

Description/Corrective Action: Observed the hand washing sink adjacent to the fryers and food prep sink to make a loud noise and drop in water pressure when turning the hot water knob. Hot water was eventually obtained, but needs to be readily available at all times. Please have maintenance personnel look into this matter as soon as possible.

Violation: RESTROOM FACILITIES NOT MAINTAINED [HSC 114250 & 114276]

Description/Corrective Action: Hot water supply is not readily available to either the men's nor women's restrooms. When checking the temperatures, it over 10 minutes for the water to reach 104F. Both restrooms have dual sinks but only one supplies water in each restroom at a time. Try to correct the pressure level as well as the hot water. Failure to properly maintain the temperature in the restroom and/or hand washing sinks can effect the food vending permits for each operating food facility in the building. Maintenance personnel were on site during the time of inspection. The manager stated he would have maintenance personnel look into this matter as soon as possible.

Violation: IMPROPER CLEANING OF UTENSILS AND EQUIPMENT [HSC 114095-114099.5 & 114101-114119]

Description/Corrective Action: The cabinets adjacent and underneath the soda machine was observed to have dust accumulation. Please clean this as soon as possible.

General Comments:

Observations:

Hand washing station was fully stocked with hot water, soap, and paper towels.

Hot holding unit containing chili beans was at 167.3F.

The food prep sink was observed in satisfactory condition. Please maintain this at all times.

Sanitizer buckets were observed at 200 ppm (ammonium).

No signs of pests were found during today's inspection.

The lobby area was observed well maintained and clean.

Overall the facility was observed in satisfactory condition. Please contact the department should you have any questions.

Thank you for your time.

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



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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): N/A <input type="checkbox"/> Potential Food Safety All Star:
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SEM HAR GEBREGZIABIHE

Received By: _____

Agency Representative _____

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: WIENERSCHNITZEL	BUSINESS PHONE: (559) 333-5006	RECORD ID#: PR0010247	DATE: May 03, 2022
FACILITY SITE ADDRESS: 25712 WARD DR	CITY: KETTLEMAN CITY	ZIP CODE: 93239	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: DIVINE FOOD SERVICES	CERTIFIED FOOD MANAGER: Kaejon Ahmadi	EXP DATE: 10/20/2022	INSPECTOR: MIKEL CHATELLE - 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: IMPROPER CLEANING OF UTENSILS AND EQUIPMENT [HSC 114095-114099.5 & 114101-114119]

Description/Corrective Action: A quaternary ammonium solution was measured at 0 ppm. Quaternary ammonium solutions used for sanitation are required to be maintained at 200 ppm. Ensure that sanitation solutions are measured to ensure the proper concentration before use.

General Comments:

- *All food items that were stored in refrigerators were measured at or below 41 F.
- *All food items that were stored in hot holding units were measured at or above 135 F.
- *All food items that were stored in freezers were frozen.
- *The hand washing station(s) in the kitchen supplied hot water and had soap and paper towels available.
- *The restroom sink supplied hot water and had soap and paper towels available.
- *Overall, the facility was observed to be satisfactory.

Cindy Horton was present for the inspection.

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

Cindy Horton

MIKEL CHATELLE - REHS

Received By: _____

Agency Representative _____

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