# 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

<table>
<thead>
<tr>
<th>FACILITY NAME:</th>
<th>BUSINESS PHONE:</th>
<th>RECORD ID#:</th>
<th>DATE:</th>
</tr>
</thead>
<tbody>
<tr>
<td>AUNTIE ANNE'S</td>
<td>(559) 584-6884</td>
<td>PR0011124</td>
<td>July 13, 2022</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>FACILITY SITE ADDRESS:</th>
<th>CITY:</th>
<th>ZIP CODE:</th>
<th>INSPECTION TYPE:</th>
</tr>
</thead>
<tbody>
<tr>
<td>1675 W LACEY BLVD</td>
<td>HANFORD</td>
<td>93230</td>
<td>ROUTINE INSPECTION</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>OWNER NAME:</th>
<th>CERTIFIED FOOD MANAGER:</th>
<th>EXP DATE:</th>
<th>INSPECTOR:</th>
</tr>
</thead>
<tbody>
<tr>
<td>FRESH DINING CONCEPTS, LLC</td>
<td>Not Specified</td>
<td></td>
<td>SEMHAR GEBREGZIABIHE</td>
</tr>
</tbody>
</table>

### 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:

- Hand washing station was supplied with hot water, soap, and paper towels.
- Three compartment sink was in satisfactory condition and the sanitizer was 200 ppm (ammonium).
- Hot holding unit was holding foods at 135°F and above.
- Food manager and food handler cards were available for review.
- Overall this facility is in satisfactory condition.

Thank you for your time.

### RESULTS OF EVALUATION:

- **PASS**

<table>
<thead>
<tr>
<th>Reinspection Required:</th>
<th>Yes: No:</th>
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<tr>
<td></td>
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<table>
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**SEMHAR GEBREGZIABIHE**

Agency Representative

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NOTE: This report must be made available to the public on request.
FOOD SAFETY EVALUATION REPORT

FACILITY NAME: AUNTIE ANNE’S PRETZELS
BUSINESS PHONE: Not Specified
RECORD ID#: PR0009491
DATE: December 22, 2021

FACILITY SITE ADDRESS: 1675 W LACEY BLVD #G2
CITY: HANFORD
ZIP CODE: 93230
INSPECTION TYPE: ROUTINE INSPECTION

OWNER NAME: DOUBLE P CORPORATION
CERTIFIED FOOD MANAGER: Kyle Martinez
EXP DATE: 1/9/2023
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:

Observation:

*Well maintained facility.

*Temperature readings for cold storage fell below 31 F.

*Temperature readings for hot holding observed above 135F.

*Dry storage was well maintained and organized.

Overall the facility was in good condition.

RESULTS OF EVALUATION: [ ] PASS [ ] NEEDS IMPROVEMENT [ ] FAIL

Reinspection Required: [ ] Yes: [ ] No: X

Reinspection Date (on or after): N/A

Potential Food Safety All Star: [ ]

Received By: [Signature]

Yatee Patel - REHS
Agency Representative

NOTE: This report must be made available to the public on request.
FOOD SAFETY EVALUATION REPORT

FACILITY NAME: AUNTIE ANNE'S PRETZELS
FACILITY SITE ADDRESS: 1675 W LACEY BLVD #G2
OWNER NAME: DOUBLE P CORPORATION
CERTIFIED FOOD MANAGER: ANTONIA BANALES

BUSINESS PHONE: Not Specified
CITY: HANFORD
CERTIFIED FOOD MANAGER: ANTONIA BANALES
EXP DATE: 1/9/2023
CEO: PR0009491
DATE: September 18, 2020
INSPECTION TYPE: ROUTINE INSPECTION
INSPECTOR: Liliana Stransky - REHS

None Noted

Violation: None Noted

General Comments:

During today's routine inspection the following observations were made:

* The hand washing station had soap, paper towels and hot water available.

* Hot holding temperatures for the cooked pretzels were noted above 135F.

* Cold holding storage units were noted below 41F.

* The sanitizer bucket had QAC sanitizer concentration just below 200ppm. The operator was asked to change out the solution during the inspection.

* Overall the facility was observed organized and well maintained.

Employees were noted wearing face coverings. Please continue to follow state guidelines to prevent the spread of covid and maintain safe distancing between customers.

A copy of the unsigned report will be emailed to the operator for their records. Contact our department if you have any questions.

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
Agency Representative

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<td>INSPECTOR:</td>
<td>Susan Lee-Yang - REHS</td>
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Violation: None Noted

General Comments:

Restroom and hand wash station has hot water, soap, and paper towels.

Reach-in refrigerator was noted at 40F.

Observed all food products stored off the ground.

QAC sanitizer in the 3-compartment sink was noted at 200 ppm.

Observed facility clean and well maintained.

RESULTS OF EVALUATION:

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Susan Lee-Yang - REHS

Agency Representative

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