



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> IN-N-OUT BURGER #95	<b>BUSINESS PHONE:</b> (559) 386-0400	<b>RECORD ID#:</b> PR0003588	<b>DATE:</b> November 29, 2022
<b>FACILITY SITE ADDRESS:</b> 33464 BERNARD DR	<b>CITY:</b> KETTLEMAN CITY	<b>ZIP CODE:</b> 932399999	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> LYNSI SNYDER-ELLINGSON, PRESIDENT	<b>CERTIFIED FOOD MANAGER:</b> Hector Guzman	<b>EXP DATE:</b> 10/6/2025	<b>INSPECTOR:</b> 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 CLEANING OF UTENSILS AND EQUIPMENT [HSC 114095-114099.5 & 114101-114119]

**Description/Corrective Action:** The sanitizer section in the three compartment sink was observed at 0 ppm. The manager on site had an employee replace the empty sanitizer container immediately. Please maintain this at all times.

**General Comments:**

Observations:

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

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

Final cooking temperature for burger patty was 201.2F.

All refrigeration units were functioning properly at 41F.

The three compartment sink was in good condition and had hot water.

The food prep sink was in satisfactory condition.

Sanitizer buckets were at 200 ppm (chlorine).

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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<b>OWNER NAME:</b> LYNSI SNYDER-ELLINGSON, PRESIDENT	<b>CERTIFIED FOOD MANAGER:</b> Hector Guzman	<b>EXP DATE:</b> 10/6/2025	<b>INSPECTOR:</b> SEM HAR GEBREGZIABIHE

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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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<b>FACILITY NAME:</b> IN-N-OUT BURGER #95	<b>BUSINESS PHONE:</b> (559) 386-0400	<b>RECORD ID#:</b> PR0003588	<b>DATE:</b> May 03, 2022
<b>FACILITY SITE ADDRESS:</b> 33464 BERNARD DR	<b>CITY:</b> KETTLEMAN CITY	<b>ZIP CODE:</b> 932399999	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> LYNSI SNYDER-ELLINGSON, PRESIDENT	<b>CERTIFIED FOOD MANAGER:</b> Hector Guzman	<b>EXP DATE:</b> 10/6/2025	<b>INSPECTOR:</b> Evelyn Elizalde

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Violation: None Noted

General Comments:

The following was observed during today's routine inspection:  
All refrigeration units observed at 41 F.  
All hand washing sinks had hot water, paper towels and soap.  
No violations were observed during today's inspection.  
Gabiella Castro was present during the inspection.

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:

Evelyn Elizalde

Agency Representative

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<b>FACILITY NAME:</b> IN-N-OUT BURGER #95	<b>BUSINESS PHONE:</b> (559) 386-0400	<b>RECORD ID#:</b> PR0003588	<b>DATE:</b> March 24, 2021
<b>FACILITY SITE ADDRESS:</b> 33464 BERNARD DR	<b>CITY:</b> KETTLEMAN CITY	<b>ZIP CODE:</b> 932399999	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> IN-N-OUT BURGER #95	<b>CERTIFIED FOOD MANAGER:</b> Matt A. Cavalli	<b>EXP DATE:</b> 2/18/2025	<b>INSPECTOR:</b> Paven Batth

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:**

Temperature Control: Proper hot and cold holding temperatures were measured during the inspection. Temperature logs were reviewed and deemed up-to-date.

Documentation: ECOLAB completes routine pest control services. .

California Food Safety Certification: Regulatory requirements such as certifications for food safety ( i.e., Food Safety Manager Certification and California Food Handler Card) are obtained by this facility.

Sanitation: The three-compartment sink was measured at 200ppm of quaternary ammonium concentration.

Hand Wash Stations/Restrooms: Hand wash stations and restrooms were fully stocked. Hot and cold running water was available as well.

Other Comments: In response to the COVID-19 pandemic, please implement the State (CDPH) guidelines (i.e., maintain a physical distance of 6 feet between individuals, use EPA-approved disinfectants, etc) with your business. In order to help mitigate the spread of COVID-19 (i.e., increase the risk of exposure), a signature was not obtained. The inspection report will be emailed to the facility's point of contact.

RESULTS OF EVALUATION:  PASS  NEEDS IMPROVEMENT  FAIL

Reinspection Required: Yes:  No:

Reinspection Date (on or after): \_\_\_\_\_ N/A

Potential Food Safety All Star:

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