



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: ANGRY CHICKZ INC.	BUSINESS PHONE: (559) 355-5589	RECORD ID#: PR0011135	DATE: August 04, 2022
FACILITY SITE ADDRESS: 2601 N 11TH AVE UNIT 5	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: DAVID MKHITARYAN	CERTIFIED FOOD MANAGER: Not Specified	EXP DATE:	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: FOODS & EQUIPMENT NOT PROTECTED FROM CONTAMINATION [HSC 113980, 114025-114027]

Description/Corrective Action: Observed food uncovered in the walk-in refrigerator, please ensure this is covered as soon as possible.

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

Description/Corrective Action: Observed the walk in refrigeration unit to have food and liquid build up. please ensure this is cleaned as soon as possible.

Observed the floor sinks throughout the facility to have food build up and other debris, please ensure this is cleaned as soon as possible.

Observed food debris between the walk-in refrigerator and prep table, please ensure this is cleaned as soon as possible.

General Comments:

Observation:

Hand washing sink was supplied with hot water, soap, and paper towels.

Restrooms were in satisfactory condition and had hot water, soap, and paper towels.

Three compartment sink was in satisfactory condition and had hot water.

This facility has a new manager Abel Pineda, you have 60 days from your start date (7/29/2022) to obtain your food manager certification. Once that certification is obtained, please send a copy to the department.

The soda machine was in clean and well maintained.

The hood was in satisfactory condition.

Hot holding temperature for the rice was 209.4F.

Hot holding temperature for chicken pieces was 145.7F.

Final cooking temperature for french fries was 203.5F.

Please correct the above noted violations in a timely manner. 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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Dian Lopez

SEM HAR GEBREGZIABIHE

Received By:

Agency Representative

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