



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> WINGSTOP	<b>BUSINESS PHONE:</b> (559) 584-9464	<b>RECORD ID#:</b> PR0009782	<b>DATE:</b> January 23, 2023
<b>FACILITY SITE ADDRESS:</b> 150 N 12TH AVE	<b>CITY:</b> HANFORD	<b>ZIP CODE:</b> 93230	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> JASON B. KHAN	<b>CERTIFIED FOOD MANAGER:</b> KATHRINE WILMOTH	<b>EXP DATE:</b> 8/18/2027	<b>INSPECTOR:</b> 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:** IMPROPER MAINTENANCE OF FACILITY OR EQUIPMENT

[HSC 114161-114182 & 114257]

**Description/Corrective Action:**

The kitchen area needs detail and deep cleaning around and behind all movable equipment. Observed debris and grease accumulation.

The kitchen floor was observed with water and slippery floor surfaces. Manager stated it was due to the transfer of the french fries from the prep sink to the fryers that are washed and dipped in water before frying. Be sure the floors remain dry and clean at all times.

**General Comments:**

This inspection was prompted due to a complaint received alleging improper food safety practices and employee hygiene, and removing trash from the kitchen in an unsanitary manner around the dining area.

The complainant stated that the family observed employees touching facial hair and faces/body/clothing while prepping the food. One of the employees at the same time was removing the trash bag towards the front of the store entrance and the bag was leaking around the front area where patrons were dining.

The manager was made aware of this situation. This department asks that the manager train and re-train all employees on personal hygiene, cross contamination and food safety practices while handling and/or prepping food items. All employees who have facial hair (beard) must cover it with a beard net/hair net to avoid cross contamination.

All shift members have the food safety certifications. Reviewed on site.

Be sure the temperature logs are filled in accurately at all times.

All hand washing stations were fully stocked.

Thank you

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



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<b>RESULTS OF EVALUATION:</b> <input 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> <u>          </u> N/A
	<input type="checkbox"/> Potential Food Safety All Star:

*Kathrine Wilmoth*  
\_\_\_\_\_  
Received By:

*Yatee Patel - REHS*  
\_\_\_\_\_  
Agency Representative

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FOOD SAFETY EVALUATION REPORT

Table with 4 columns: FACILITY NAME, BUSINESS PHONE, RECORD ID#, DATE, FACILITY SITE ADDRESS, CITY, ZIP CODE, INSPECTION TYPE, OWNER NAME, CERTIFIED FOOD MANAGER, EXP DATE, INSPECTOR.

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 obstructed hand wash station between food prep sink and three compartment sink. This sink was missing soap but violation was corrected on site. Please ensure the sink has hot water, paper towels and soap at all times.

Violation: NO CURRENT CERTIFIED FOOD SAFETY PERSON ON STAFF [HSC 113947-113947.6]

Description/Corrective Action: Facility is missing copy of food managers certification. Please provide a current copy of the certification within 14 days to our office. If the certificate is not provided, an administrative hearing may be conducted. The facility is required to have a current food managers certification at all times.

Violation: IMPROPER MAINTENANCE OF FACILITY OR EQUIPMENT [HSC 114161-114182 & 114257]

Description/Corrective Action: Observed an excess amount of food in floor drains all throughout facility. Please ensure drains are free of debris to prevent back flow of waste water.

General Comments:

The following was observed during today's inspection:

- Sanitizer buckets had QUAT at 200 PPM.
Hand washing stations had hot water to 100 F and three compartment sinks had hot water at 120 F.
All food was stored 6 inches above ground.
Refrigeration units were at 41 F.

Johnathan Marino was the manager during todays inspection.

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

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

Reinspection Date (on or after): N/A

[ ] Potential Food Safety All Star:

Handwritten signature of Johnathan Marino

Received By:

Evelyn Elizalde

Agency Representative

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