



Restaurant Bakery Permit Inspection Report

Kings County Department of Public Health
Environmental Health Services
460 Kings County Dr., Suite 101 & 102 Hanford CA 93230
Phone - 559-584-1411 Fax - 559-584-6040
Internet - <https://www.kcdph.com/ehs>

INSPECTION REPORT

FOOD VENDING PERMIT - GR6 (750- 1mil)

Facility Name		Facility Address		City/State		Zip Code	
F & M RESTAURANTS INC DBA RALLY'S		1706 W LACEY BLVD		HANFORD, CA		93230	
Owner/Operator		Facility Phone No.		Inspection ID		Inspection Result	
F & M RESTAURANTS INC/ JAVIER GOMEZ		5595831907		74417		Pass	
Inspector Name	Inspection Date	Purpose of Inspection		Permit License		Expiration Date	
Evelyn Elizalde	9/2/2025	Routine Inspection		PR0005108		8/1/2026	

An inspection of your facility revealed the following violations of the California Health and Safety Code and/or California Code of Regulations. A reinspection may occur at any time to verify correction of these violations. Please note the date of correction as listed per violation.

NVO = No Violation Observed OUT = Out of Compliance N/A = Not Applicable COS = Corrected On Site UD = UD

Violation Status	Violation Code	Violation Summary	Observation
FDA Food Code 2017			
☐ -Select- ☐ IN ☒ OUT ☐ N/A	55 - PHYSICAL FACILITIES - Physical facilities installed, maintained, and clean	Observed an excess of debris build up on food equipment, fryers and floor drains. Please maintain area clean and free of debris.	
☐ -Select- ☐ IN ☒ OUT ☐ N/A	56 - PHYSICAL FACILITIES - Adequate ventilation and lighting, designated areas used	Observed inadequate lighting in the walk in freezer unit. Please make the necessary repairs to the unit to provide lighting.	



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Overall Inspection Comment:

The following was observed during today's routine inspection:

The three compartment sink had hot water at 120 F.
Hand wash station had hot water, soap and paper towels.
The refrigeration units were below 41 F.
Sanitizer was available throughout the food prep areas.
The CO2 tanks were chained and secure.

The facility has an active food managers certificate for Carlos Gutierrez that expires on 4/27/27.

ATTENTION: There are a total of 2 item(s) marked above in violation. Total Major violations are 0.

Signatures

Received By:

Inspected By:

Inspector Name: **Evelyn Elizalde**

Title: **Environmental Health Officer III**

Date: **9/2/2025**

Email: **Evelyn.Elizalde@co.kings.ca.us**

Phone: **(559) 584-1411**

CERTIFICATION OF RETURN TO COMPLIANCE

I certify that the violations noted above on this report have been corrected. I have personally examined any documentation attached to the certification to establish that the violations have been corrected.

Signature: _____ Title: _____ Date: _____



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RALLY'S		1706 W LACEY BLVD		HANFORD, CA		93230		
Owner/Operator			Facility Phone No.		Inspection ID		Inspection Result	
F & M RESTAURANTS INC/FRED HOWARD			5595831907		51196		Pass	
Inspector Name		Inspection Date	Purpose of Inspection			Permit License		Expiration Date
REHS INSPECTOR		12/9/2024	Routine Inspection			PR0005108		8/1/2025

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Overall Inspection Comment:

Inspection on this date with Carlos Gutierrez. The hand wash sinks in the kitchen and the bathroom were stocked with hot water, paper towels, and soap. Water at the three compartment sink reached a temperature of 120°F or above. Quaternary ammonia is used as a sanitizer. All refrigerators maintained a temperature below 41°F. Food (hamburgers, french fries, meat) in hot holding areas maintain temperatures above 135°F. The food prep areas, floors, and drains were clean. Food was stored 6 inches above the ground. The food manager safety certificate expires in 2027.

Inspection conducted by Keith Jahnke, REHS

ATTENTION: There are a total of 0 item(s) marked above in violation. Total Major violations are 0.

Signatures

Received By:

Inspected By:

Inspector Name: **REHS INSPECTOR**

Title: **Environmental Health Officer**

Date: **12/9/2024**

Email: **ehs@co.kings.ca.us**

Phone: **559-584-1411**