



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: KINGS DRIVE-IN	BUSINESS PHONE: (559) 992-4044	RECORD ID#: PR0004992	DATE: July 13, 2021
FACILITY SITE ADDRESS: 1008 BROKAW AVE	CITY: CORCORAN	ZIP CODE: 93212	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: SALEH N OBEID/QAYED S HASSAN	CERTIFIED FOOD MANAGER: ADEEB OBEID	EXP DATE: 2/18/2021	INSPECTOR: Paven Bath

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: Accumulated grease and debris were observed on the exterior portion of the flat top grill. Ensure to clean such equipment on a routine basis.

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

Description/Corrective Action: Regulatory requirements such as a Food Safety Manager Certification are not obtained by this facility. Provide a copy of the Food Safety Manager Certification to this department within 30 days.

General Comments:

Temperature Control: Hot holding temperatures were noted above 135F. For example, during the routine inspection, several locations of a hamburger patty were probed and noted to be above 185F. Cold holding temperatures (i.e., reach-in refrigerator was measured at 38F) were noted below 41F.
 Handwashing Facilities: Maintain stocked (i.e., soap and paper towels were supplied) with proper hot and cold running water available.
 Vermin Control: Pest control is serviced on a routine basis. No presence of vermin were observed.

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

[Handwritten signature]

Paven Bath

Received By:

Agency Representative

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



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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: KINGS DRIVE-IN	BUSINESS PHONE: (559) 992-4044	RECORD ID#: PR0004992	DATE: September 28, 2020
FACILITY SITE ADDRESS: 1008 BROKAW AVE	CITY: CORCORAN	ZIP CODE: 93212	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: SALEH N OBEID/QAYED S HASSAN	CERTIFIED FOOD MANAGER: ADEEB OBEID	EXP DATE: 2/18/2021	INSPECTOR: Paven Bathth

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:**
- Clean the food residue build-up in the reach-in coolers & walk-in freezer.
 - Remove the accumulated grease from the interior portion of the fryer.
 - Ensure such equipment (nonfood-contact surfaces) is cleaned on a routine basis.

General Comments:

Temperature Control: Cold holding units and Cold foods were noted below 41F. Hot foods were noted above 135F.

Equipment Maintenance: Ancillary equipment was observed to be fully operational.

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.

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): <u> N/A </u> <input type="checkbox"/> Potential Food Safety All Star:

[Handwritten Signature]

Received By:

Paven Bathth

Agency Representative

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OFFICIAL INSPECTION REPORT

FACILITY NAME: KINGS DRIVE-IN	BUSINESS PHONE: (559) 992-4044	RECORD ID#: PR0004992	DATE: March 27, 2020
FACILITY SITE ADDRESS: 1008 BROKAW AVE	CITY: CORCORAN	ZIP CODE: 93212	INSPECTION TYPE: PUBLIC INFORMATION/EDUCATIO
OWNER NAME: SALEH N OBEID/QAYED S HASSAN	Program Description: 1107 - KINGS DPH COVID-19	EXP DATE: 2/18/2021	INSPECTOR: Paven Batth

The items (if any) listed below identify the Health Code 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:

The facility has made their dining completely inaccessible to customers and is encouraging customers to call-in their orders to minimize their wait.

At this time all food sales are for DELIVERY or TAKE-OUT/PICK-UP ONLY.

The staff is aware of social distancing by requesting that customers keep apart a minimum of six feet from each other and staff. Only allow entry to customers that can safely keep the same distance between them while they wait or encourage them to wait in their cars.

Staff is practicing safe food handling procedures to protect food from contamination, monitor hot & cold holding temperatures, and WASH HANDS.

Staff uses sanitizing solution (chlorine 100ppm or QAC 200ppm) for wiping down all counters and work surfaces to reduce the risk of contamination. All work surfaces should be cleaned and sanitized frequently to prevent contamination.

Under no circumstances are employees who feel sick or are sick with respiratory (i.e. fever, coughing or sneezing) or gastrointestinal (i.e. vomiting or diarrhea) symptoms are allowed to work in the facility.

This facility was inspected today to review and verify the above food and employee safety practices are being followed. Please contact our Department for further questions.

Reinspection Required: Yes: No: Reinspection Date (on or after): Not Specified

Paven Batth

Environmental Health Specialist

Received By:



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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: KINGS DRIVE-IN	BUSINESS PHONE: (559) 992-4044	RECORD ID#: PR0004992	DATE: July 10, 2019
FACILITY SITE ADDRESS: 1008 BROKAW AVE	CITY: CORCORAN	ZIP CODE: 93212	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: SALEH N OBEID/QAYED S HASSAN	CERTIFIED FOOD MANAGER: ADEEB OBEID	EXP DATE: 2/18/2021	INSPECTOR: Rumi Chhina

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:

- Conducted a routine inspection of this facility and noted the following:
- Ambient temperatures of all cold holding units were noted at or below 41F.
 - Sanitizer for 3 compartment sink was noted at 200 ppm.
 - Handwashing station was fully stocked with soap, paper towels and hot water available.
 - Ice machine was in good condition.
 - Sanitizer in red bucket was noted at 200 ppm.
 - Employees have food manager and food handler certification.
 - Kitchen hood was serviced every six months.

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): <u> </u> N/A <input type="checkbox"/> Potential Food Safety All Star:

Paul Hassan

Rumi Chhina

Received By:

Agency Representative

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