FOOD SAFETY EVALUATION REPORT

<table>
<thead>
<tr>
<th>FACILITY NAME:</th>
<th>BUSINESS PHONE:</th>
<th>RECORD ID#:</th>
<th>DATE:</th>
<th>CITY:</th>
<th>ZIP CODE:</th>
<th>INSPECTION TYPE:</th>
<th>EXP DATE:</th>
<th>INSPECTOR:</th>
</tr>
</thead>
<tbody>
<tr>
<td>KINGS DRIVE-IN</td>
<td>(559) 992-4044</td>
<td>PR0004992</td>
<td>July 13, 2021</td>
<td>CORCORAN</td>
<td>93212</td>
<td>ROUTINE INSPECTION</td>
<td>2/18/2021</td>
<td>Paven Batth</td>
</tr>
</tbody>
</table>

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.

<table>
<thead>
<tr>
<th>Violation:</th>
<th>Description/Corrective Action:</th>
</tr>
</thead>
<tbody>
<tr>
<td>IMPROPER CLEANING OF UTENSILS AND EQUIPMENT</td>
<td>Accumulated grease and debris were observed on the exterior portion of the flat top grill. Ensure to clean such equipment on a routine basis. [HSC 114095-114099.5 &amp; 114101-114119]</td>
</tr>
<tr>
<td>NO CURRENT CERTIFIED FOOD SAFETY PERSON ON STAFF</td>
<td>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. [HSC 113947-113947.6]</td>
</tr>
</tbody>
</table>

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: ☐ PASS ☐ NEEDS IMPROVEMENT ☐ FAIL ☑ Reinspection Required: Yes: ☐ No: ☑ Reinspection Date (on or after): N/A ☐ Potential Food Safety All Star: ☑

Signed by: Paven Batth
Agency Representative

NOTE: This report must be made available to the public on request.
## FOOD SAFETY EVALUATION REPORT

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<tbody>
<tr>
<td>KINGS DRIVE-IN</td>
<td>(559) 992-4044</td>
<td>PR0004992</td>
<td>September 28, 2020</td>
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</tbody>
</table>

<table>
<thead>
<tr>
<th>FACILITY SITE ADDRESS:</th>
<th>CITY:</th>
<th>ZIP CODE:</th>
<th>INSPECTION TYPE:</th>
</tr>
</thead>
<tbody>
<tr>
<td>1008 BROKAW AVE</td>
<td>CORCORAN</td>
<td>93212</td>
<td>ROUTINE INSPECTION</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>OWNER NAME:</th>
<th>CERTIFIED FOOD MANAGER:</th>
<th>EXP DATE:</th>
<th>INSPECTOR:</th>
</tr>
</thead>
<tbody>
<tr>
<td>SALEH N OBEID/QAYED S HASSAN</td>
<td>ADEEB OBEID</td>
<td>2/18/2021</td>
<td>Paven Batth</td>
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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:
- PASS
- NEEDS IMPROVEMENT
- FAIL

**Reinspection Required:** No

**Reinspection Date (on or after):** N/A

**Potential Food Safety All Star:**

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*Received By:*

*Agency Representative:*

**Paven Batth**

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**NOTE:** This report must be made available to the public on request
## 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/EDUCATION

**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.

<table>
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<td>None Noted</td>
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### 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.

<table>
<thead>
<tr>
<th>Reinspection Required:</th>
<th>Yes:</th>
<th>No:</th>
<th>Reinspection Date (on or after):</th>
<th>Not Specified</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td></td>
<td>X</td>
<td></td>
<td></td>
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Received By: Paven Batth  
Environmental Health Specialist

DAJKYW5CV 2:13 PM
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<td>(559) 992-4044</td>
<td>PR0004992</td>
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<td>ADEEB OBEID</td>
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<td>Rumi Chhina</td>
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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:  

- [x] PASS  
- [ ] NEEDS IMPROVEMENT  
- [ ] FAIL

Reinspection Required:  

- [x] Yes  
- [ ] No

Reinspection Date (on or after): N/A

Potential Food Safety All Star:  

Received By:  

Rumi Chhina  
Agency Representative

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