**FOOD SAFETY EVALUATION REPORT**

<table>
<thead>
<tr>
<th>FACILITY NAME:</th>
<th>BUSINESS PHONE:</th>
<th>RECORD ID#:</th>
<th>DATE:</th>
</tr>
</thead>
<tbody>
<tr>
<td>CARL'S JR #193</td>
<td>(805) 672-2889</td>
<td>PR0000468</td>
<td>May 03, 2022</td>
</tr>
</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>33300 HUBERT WY</td>
<td>KETTLEMAN CITY</td>
<td>93239</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>JEFF CASARETTO</td>
<td>Timothy Nazareno</td>
<td>1/15/2023</td>
<td>Evelyn Elizalde</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.

**Violation:** None Noted

**General Comments:**

The following was observed during today's routine inspection:
- Three compartment sink water temperature was observed at 120 F.
- All refrigeration units at 41 F.
- Sanitation buckets observed at 200 PPM of QAC.
- All food stored 6 inches above ground level.

Timothy Nazareno was present for the inspection.

**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:

**Evelyn Elizalde**

Agency Representative

Received By:

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

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<tbody>
<tr>
<td>CARL'S JR #193</td>
<td>(805) 672-2889</td>
<td>PR0000468</td>
<td>August 12, 2021</td>
</tr>
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</table>

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<th>INSPECTOR:</th>
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<tbody>
<tr>
<td>JEFF CASARETTO</td>
<td>Timothy Nazareno</td>
<td>1/15/2023</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.

Violation: None Noted

General Comments:
Sanitation: 200 ppm of QAT sanitizer was measured in the three-compartment sink.
Temperature Control: Cold holding temperatures were noted below 41F. Hot holding temperatures were measured above 135F.
Handwashing Facilities: Handwashing sink was maintain stocked (i.e., soap and paper towels) and hot water was available.
Vermin Control: Pest control is serviced on a routine basis at this facility.
Maintenance & Equipment: Ancillary equipment at this facility was observed to be fully functional.

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:

Received By:

Paven Batth
Agency Representative

NOTE: This report must be made available to the public on request
**Food Safety Evaluation Report**

<table>
<thead>
<tr>
<th>Facility Name:</th>
<th>Business Phone:</th>
<th>Record ID#:</th>
<th>Date:</th>
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</thead>
<tbody>
<tr>
<td>CARL’S JR #193</td>
<td>(805) 672-2889</td>
<td>PR0000468</td>
<td>January 12, 2021</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Facility Site Address:</th>
<th>City:</th>
<th>Zip Code:</th>
<th>Inspection Type:</th>
</tr>
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<tbody>
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<td>33300 HUBERT WY</td>
<td>KETTLEMAN CITY</td>
<td>93239</td>
<td>ROUTINE INSPECTION</td>
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<table>
<thead>
<tr>
<th>Owner Name:</th>
<th>Certified Food Manager:</th>
<th>Exp Date:</th>
<th>Inspector:</th>
</tr>
</thead>
<tbody>
<tr>
<td>JEFF CASARETTO</td>
<td>Timothy Nazareno</td>
<td>1/15/2023</td>
<td>Troy Hommerding-REHS</td>
</tr>
</tbody>
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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:** None Noted

**General Comments:**

- All hot holding temperatures measured at or above 135°F. Two hot held hamburger patties measured at 160°F
- All cold holding temperatures measured at or below 41°F.
- Currently the facility does not allow customers to use the restrooms due to covid-19, restrooms are for employee use only. Restrooms were observed fully stocked today.
- Cleaning solution in the sanitizer bucket: Test strips indicated sanitizer was at the proper levels.
- Kitchen area appeared well kept, both exhaust hoods have been recently professionally cleaned.
- Employee California food handles cards are present.
- Facility is using a digital thermometer for monitoring cooking and holding temperatures.
- Due to Covid-19 a signature is not required. An exit interview was conducted with the MOD, Stephanie Perez.

**Results of Evaluation:**

- PASS
- No: Yes: Reinspection Required: NO

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

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**Covid-19**

Received By: Troy Hommerding-REHS

**Agency Representative**

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*NOTE: This report must be made available to the public on request*
OFFICIAL INSPECTION REPORT

FACILITY NAME: CARL'S JR #193
BUSINESS PHONE: (805) 672-2889
RECORD ID#: PR0000468
DATE: March 25, 2020

FACILITY SITE ADDRESS: 33300 HUBERT WY
CITY: KETTLEMAN CITY
ZIP CODE: 93239
INSPECTION TYPE: PUBLIC INFORMATION/EDUCATION

OWNER NAME: JEFF CASARETTO
Program Description: 1107 - KINGS DPH COVID-19
EXP DATE: 1/15/2023
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