



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: CARL'S JR #193	BUSINESS PHONE: (805) 672-2889	RECORD ID#: PR0000468	DATE: May 03, 2022
FACILITY SITE ADDRESS: 33300 HUBERT WY	CITY: KETTLEMAN CITY	ZIP CODE: 93239	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: JEFF CASARETTO	CERTIFIED FOOD MANAGER: Timothy Nazareno	EXP DATE: 1/15/2023	INSPECTOR: Evelyn Elizalde

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: PASS NEEDS IMPROVEMENT FAIL

Reinspection Required: Yes: No:

Reinspection Date (on or after): N/A

Potential Food Safety All Star:

Received By:

Evelyn Elizalde

Agency Representative

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



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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: CARL'S JR #193	BUSINESS PHONE: (805) 672-2889	RECORD ID#: PR0000468	DATE: August 12, 2021
FACILITY SITE ADDRESS: 33300 HUBERT WY	CITY: KETTLEMAN CITY	ZIP CODE: 93239	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: JEFF CASARETTO	CERTIFIED FOOD MANAGER: Timothy Nazareno	EXP DATE: 1/15/2023	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: 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: <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:

Received By: _____

Paven Bath

Agency Representative

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: CARL'S JR #193	BUSINESS PHONE: (805) 672-2889	RECORD ID#: PR0000468	DATE: January 12, 2021
FACILITY SITE ADDRESS: 33300 HUBERT WY	CITY: KETTLEMAN CITY	ZIP CODE: 93239	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: JEFF CASARETTO	CERTIFIED FOOD MANAGER: Timothy Nazareno	EXP DATE: 1/15/2023	INSPECTOR: Troy Hommerding-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: 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: <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:

Covid-19

Received By:

Troy Hommerding-REHS

Agency Representative

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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/EDUCATIO
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

Received By: