



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: WILD JACKS	BUSINESS PHONE: (559) 287-9637	RECORD ID#: PR0009405	DATE: April 20, 2022
FACILITY SITE ADDRESS: 33341 BERNARD DR STE B	CITY: KETTLEMAN CITY	ZIP CODE: 93239	INSPECTION TYPE: 1ST FOLLOW UP INSPECTION
OWNER NAME: JONATHAN VAN RYN	CERTIFIED FOOD MANAGER: Uriel Paredes	EXP DATE: 2/25/2026	INSPECTOR: Veronica Ochoa -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: FOODS & EQUIPMENT NOT PROTECTED FROM CONTAMINATION [HSC 113980, 114025-114027]

Description/Corrective Action: An open coffee beverage was observed set on top of the stainless steel food preparation area. The person in charge was instructed that beverages, especially open container beverages, should not be in an area where food preparation occurs. Employee beverages should be kept an area designated for employee use as eating or drinking should not occur while food is being prepared.

Violation: IMPROPER MAINTENANCE OF HANDWASH FACILITIES [HSC 113953 - 113593.2]

Description/Corrective Action: The hand wash station near the cook line once again was not stocked with paper towels. The paper towels were replenished by an employee at the start of the inspection. It is imperative that once paper towels finish, that they are replaced immediately.

Violation: IMPROPER COOLING PROCEDURES [HSC 114002 & 114002.1]

Description/Corrective Action: Although the facility did not have any food items undergoing the cooling process, the cart where food items are to be cooled was in the same location as during the March 25, 2022 inspection. The facility allegedly began using stickers that say first out as a mechanism to keep track of when food items are placed on the cart for cooling. The stickers that state "first out" are intended more for food items that are placed in the walk-in and stickers that have an area for time and date should be utilized for the cooling process. If the facility decides to not use a sticker mechanism, a log can be utilized where the date, food item, and time can be written when the food item was placed on the cart and then the time when the food item is placed in the walk-in can also be written on the log. It is recommended that the temperatures also be taken when the times are written on the logs. Whatever mechanism the facility decides to utilize, the facility must have a mechanism in place so that foods may be cooled correctly.

General Comments:

Today's re-inspection took place to verify if the violations noted on the March 25, 2022 were corrected. During today's re-inspection, the following was observed:

1. Food items on the steam table near the cook line measured well above 135F.
2. Improvements need to be made to the facility's cooling process and replenishing paper towel dispensers; see violations noted above.

The facility must correct the violations noted above in a timely manner. The facility's certified manager must email this department to explain the mechanism they have in place for the cooling process by May 4, 2022. Should an email not be sent, the facility will have another re-inspection conducted on or after May 5, 2022 at a \$226 re-inspection fee.

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



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OWNER NAME: JONATHAN VAN RYN	CERTIFIED FOOD MANAGER: Uriel Paredes	EXP DATE: 2/25/2026	INSPECTOR: Veronica Ochoa -REHS

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RESULTS OF EVALUATION: PASS NEEDS IMPROVEMENT FAIL

Reinspection Required: Yes: No:

Reinspection Date (on or after): N/A

Potential Food Safety All Star:

Uriel P.

Received By:

Veronica Ochoa -REHS

Agency Representative

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: WILD JACKS	BUSINESS PHONE: (559) 287-9637	RECORD ID#: PR0009405	DATE: March 25, 2022
FACILITY SITE ADDRESS: 33341 BERNARD DR STE B	CITY: KETTLEMAN CITY	ZIP CODE: 93239	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: JONATHAN VAN RYN	CERTIFIED FOOD MANAGER: Uriel Paredes	EXP DATE: 2/25/2026	INSPECTOR: Veronica Ochoa -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: IMPROPER MAINTENANCE OF HANDWASH FACILITIES [HSC 113953 - 113593.2]

Description/Corrective Action: All of the hand wash stations in the kitchen area were not stocked with paper towels as it was indicated that the key was lost and paper towels could not be placed in the units. Paper towels must be available in their dispensers so that proper hand washing may occur.

Violation: IMPROPER HOT HOLDING TEMPERATURE(S) [HSC 113996]

Description/Corrective Action: Some food items on the steam table in the kitchen area measured between 121-125F. The employees were instructed to increase the temperature during the inspection. Please remember to maintain food items that are in the steam table at 135F or above.

Violation: IMPROPER COOLING PROCEDURES [HSC 114002 & 114002.1]

Description/Corrective Action: During today's inspection, sliced cooked tri-tip in two containers that were on a cart measured between 60-80F. Several staff members were asked when the tri-tip was cooked and placed for cooling; however, a clear answer was not really provided. As mentioned during this inspection, one has a total of 6 hours to get a food item from its cooking temperature to 41F. It would be in the facility's best interest to develop a mechanism that allows employees to know when to place the food items that are in the cooling process into the walk-in refrigerator.

General Comments:

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FOOD SAFETY EVALUATION REPORT

Table with 4 columns: FACILITY NAME, BUSINESS PHONE, RECORD ID#, DATE, FACILITY SITE ADDRESS, CITY, ZIP CODE, INSPECTION TYPE, OWNER NAME, CERTIFIED FOOD MANAGER, EXP DATE, INSPECTOR.

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.

Today's inspection was prompted by a complaint (CO#10369) our department received alleging five members from a family visited this facility on Sunday March 13, 2022 at approximately 2:00 p.m. While onsite, this family allegedly consumed burritos, a feta salad with tri-tip, BBQ mix plate, steak sandwich, onion rings, fried cheese curds, beans and fountain drinks. At approximately 10:30 p.m. on March 13, 2022, all of the five family members began to fall ill; however, exact symptoms were not provided to our department.

This facility's currently serves two different types of burritos that consist of Burnt end burrito and Fresca burrito. Both burritos have their choice of meat. The facility's salads are made at the front of the facility by employees as the facility is equipped with a salad prep bar. The salad prep bar measured well below 41F during today's inspection and the meats in the hot holding units measured at 135F. The facility does not serve a BBQ mix plate; however, a BBQ sampler is served at this site that consists of bbq beans, coleslaw, or rice and ribs, chicken quarter leg. The steak sandwich that the facility serves is ribeye steak that is smoked and put in the oven by the facility. The facility's cheese curds and onion rings are fried in the facility's deep fat fryer and cooked to order.

The facility's cold holding units measured at 41F or below during today's inspection. Some of the food items on the steam table measured below 41F, see violation noted above. The temperature logs were reviewed and noted to be satisfactorily maintained. The facility's mechanical dishwasher chlorine level measured at 50 ppm after the final rinse cycle.

This department did not receive further complaints regarding this facility; however, the facility was made aware of the complaint as the manager indicated that he received a phone call directly from the complainant. The facility manager stated that no other complaints have been received from the general public. Based on today's inspection, this department cannot confirm nor deny if the complainant or the family members became ill from eating at this establishment. This department will be conducting a re-inspection to determine if the noted violations have been corrected on or after April 8, 2022.

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:

Handwritten signature in blue ink.

Received By:

Veronica Ochoa -REHS

Agency Representative

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