



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: DENNY'S	BUSINESS PHONE: (559) 333-5006	RECORD ID#: PR0008915	DATE: January 14, 2022
FACILITY SITE ADDRESS: 27585 BERNARD DR	CITY: KETTLEMAN CITY	ZIP CODE: 93239	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: BOB SHIRALIAN/CHASE INC	CERTIFIED FOOD MANAGER: Kaejon Ahmadi	EXP DATE: 10/20/2022	INSPECTOR: Luis Flores - 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 FACILITY OR EQUIPMENT [HSC 114161-114182 & 114257]

Description/Corrective Action: Hot water supply was observed to not be fully functional at the time of inspection. Hot water supply was intermittent. The facility manager contacted Roto-Rooter for assistance. Upon being contacted, the service provider confirmed a site visit would be made today. The plumbing service corrected the hot water situation by approximately 4:30 PM.

General Comments:


All refrigerated foods were well below the 41 F maximum temperature holding requirement which is good. Additionally, all cooked foods being held in warming units were well above the minimum requirement of 135 F which was also great. A review of daily food temperature log book was performed. Daily recordings showed both hot and cold food temperatures consistently meet State Food Code requirements. The dishwash machine final rinse sanitizer cycle chlorine concentration level was monitored well above the minimum requirement of 50 PPM. The level was monitored at 200 PPM which meets the referenced minimal level. The facility walk-in box cooler/freezer, back food storage area, scullery area, and food prep area were all observed very well organized. Employee food manager and food handler certifications are maintained and found to be current.

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: 

Luis Flores - REHS
Agency Representative

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



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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: DENNY'S	BUSINESS PHONE: (559) 333-5006	RECORD ID#: PR0008915	DATE: February 22, 2021
FACILITY SITE ADDRESS: 27585 BERNARD DR	CITY: KETTLEMAN CITY	ZIP CODE: 93239	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: BOB SHIRALIAN/CHASE INC	CERTIFIED FOOD MANAGER: Kaejon Ahmadi	EXP DATE: 10/20/2022	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:

Temperature Control: Proper hot and cold holding temperatures were measured during the inspection. Temperature logs were filled in and up-to-date.

Sanitation: Dishwasher and sanitation buckets were measured at 100 ppm of chlorine solution.

California Food Safety Certification: Regulatory requirements such as certifications for food safety (i.e., Food Safety Manager Certification and California Food Handler Card) are obtained by this facility.

Vermin/Pest Control: Pest control is serviced once every three weeks by Terminix.

Hand Washing Station/Restroom: Hand washing station and restroom sink were fully stocked. Hot and cold running water was readily available as well.

RESULTS OF EVALUATION: PASS NEEDS IMPROVEMENT FAIL

Reinspection Required: Yes: No:

Reinspection Date (on or after): N/A

Potential Food Safety All Star:

No signature required due to COVID-19 protocol

Paven Bath

Received By: _____

Agency Representative _____

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OFFICIAL INSPECTION REPORT

FACILITY NAME: DENNY'S	BUSINESS PHONE: (559) 333-5006	RECORD ID#: PR0008915	DATE: March 25, 2020
FACILITY SITE ADDRESS: 27585 BERNARD DR	CITY: KETTLEMAN CITY	ZIP CODE: 93239	INSPECTION TYPE: PUBLIC INFORMATION/EDUCATIOI
OWNER NAME: BOB SHIRALIAN/CHASE INC	Program Description: 1107 - KINGS DPH COVID-19	EXP DATE: 10/20/2022	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: