FOOD SAFETY EVALUATION REPORT

FACILITY NAME: IN-N-OUT BURGERS #291
BUSINESS PHONE: (949) 509-6315
RECORD ID#: PR0009319
DATE: May 05, 2022

FACILITY SITE ADDRESS: 280 S 12TH AVE
CITY: HANFORD
ZIP CODE: 93230
INSPECTION TYPE: ROUTINE INSPECTION

OWNER NAME: LYNSI SNYDER-ELLINGSON, PRESIDENT
CERTIFIED FOOD MANAGER: KAYLA PEREZ
EXP DATE: 3/10/2025
INSPECTOR: SEMHAR GEBREGZIABIHE

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: Observed the sanitizer dispenser as well as the soap dispenser, at the hand washing station in the back to have dust and debris on the surface. This was cleaned when mentioned.

Violation: IMPROPER MAINTENANCE OF FACILITY OR EQUIPMENT [HSC 114161-114182 & 114257]
Description/Corrective Action: The pipe underneath the food prep sink was leaking. Please have this fixed by 5/20/2022. Please use caution when working near that area to avoid potential tripping hazard.

General Comments:

Observations:

All hand washing stations were fully stocked with hot water, soap, and paper towels.

The three compartment sinks and sanitizer buckets were at 200 ppm (ammonium).

All dry storage was well maintained, clean, organized, and placed six inches above the ground.

All refrigeration units were functioning properly at 41F and below.

The freezer unit was functioning properly at 0F and below.

All employees were practicing proper food handling by washing their hands frequently and when transitioning to a new task.

Restrooms were well maintained and were fully stocked with hot water soap and paper towels.

Food handler and food manager cards were available and up to date.

Pest control reports were available for review. The last service date was 4/29/22.

Please send a copy of the invoice for the maintenance done on the pipe to the department.

NOTE: This report must be made available to the public on request
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<td>LYNSE SNYDER-ELLINGSON, PRESIDENT</td>
<td>KAYLA PEREZ</td>
<td>3/10/2025</td>
<td>SEMHAR GEBREGZIABIHE</td>
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RESULTS OF EVALUATION:  

- PASS  X  NEEDS IMPROVEMENT  

Reinspection Required: Yes:  X  No:  

Reinspection Date (on or after): N/A  

Potential Food Safety All Star:  

Received By: 

Agency Representative: SEMHAR GEBREGZIABIHE

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<tr>
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<td>(949) 509-6315</td>
<td>PR0009319</td>
<td>September 28, 2021</td>
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<tr>
<td>LYNSE Snyder</td>
<td>KAYLA PEREZ</td>
<td>7/7/2025</td>
<td>Yatee Patel - REHS</td>
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Violation: None Noted

General Comments:

The cold holding units were at 41F or lower, including the walk-ins.

The temperature log was reviewed and observed accurate.

The final cooking temperature of the hamburger patties was observed at 168F.

The sanitizing 3 compartment sink and all the buckets were at 100ppm-200ppm of QAT solution.

Over all the food facility is in excellent condition.

Thank you

RESULTS OF EVALUATION:  

| ☒ PASS | ☐ NEEDS IMPROVEMENT | ☐ FAIL |

Reinspection Required: Yes: ☐ No: ☒

Reinspection Date (on or after): N/A

Potential Food Safety All Star: ☐

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