



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

|  |  |                                 |   |
|--|--|---------------------------------|---|
| <b>FACILITY NAME:</b><br>THE REMINGTON           | <b>BUSINESS PHONE:</b><br>(559) 587-9999       | <b>RECORD ID#:</b><br>PR0005115 | <b>DATE:</b><br>August 19, 2021               |
| <b>FACILITY SITE ADDRESS:</b><br>2727 N 11TH AVE | <b>CITY:</b><br>HANFORD                        | <b>ZIP CODE:</b><br>93230       | <b>INSPECTION TYPE:</b><br>ROUTINE INSPECTION |
| <b>OWNER NAME:</b><br>THE REMINGTON              | <b>CERTIFIED FOOD MANAGER:</b><br>LUCINA AYALA | <b>EXP DATE:</b><br>7/25/2022   | <b>INSPECTOR:</b><br>Liliana Stransky - 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:** All food containers inside the walk-in refrigerator were labeled and covered, except for two fruit trays that were stacked on top of each other and plastic wrap was used as cover. Please use hard covers when stacking food trays to prevent their bottoms from accidentally touching the food, especially foods that are ready to eat like fruits and vegetables.

**General Comments:**

ROUTINE INSPECTION -

- \* Observed all refrigeration units, walk-ins, freezers and reach-in at temperatures below 41F.
- \* The water in the steam table was noted at 167F.
- \* Daily temperature monitoring records for cooked foods and equipment are maintained current.
- \* The QAC sanitizer level for the 3 compartment sink and sanitizer buckets was observed at 200 ppm.
- \* Every hand washing station had hand soap, paper towels and hot water available.
- \* Employees were observed wearing clean attire, hair restrains and face masks to prevent contamination of foods.
- \* Overall the facility was observed organized and very well maintained.

Please address the noted deficiency in a timely manner.

Thank you!

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



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| <b>FACILITY NAME:</b><br>THE REMINGTON           | <b>BUSINESS PHONE:</b><br>(559) 587-9999       | <b>RECORD ID#:</b><br>PR0005115 | <b>DATE:</b><br>August 19, 2021               |
| <b>FACILITY SITE ADDRESS:</b><br>2727 N 11TH AVE | <b>CITY:</b><br>HANFORD                        | <b>ZIP CODE:</b><br>93230       | <b>INSPECTION TYPE:</b><br>ROUTINE INSPECTION |
| <b>OWNER NAME:</b><br>THE REMINGTON              | <b>CERTIFIED FOOD MANAGER:</b><br>LUCINA AYALA | <b>EXP DATE:</b><br>7/25/2022   | <b>INSPECTOR:</b><br>Liliana Stransky - REHS  |

The items (if any) listed below identify the violation(s) that must be corrected. Thank you for your cooperation.  
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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:

*Handwritten signature: R. S. Stransky*

*Liliana Stransky - REHS*

Received By: \_\_\_\_\_

Agency Representative \_\_\_\_\_

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FOOD SAFETY EVALUATION REPORT

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|--|--|---------------------------------|---|
| <b>FACILITY NAME:</b><br>THE REMINGTON           | <b>BUSINESS PHONE:</b><br>(559) 587-9999             | <b>RECORD ID#:</b><br>PR0005115 | <b>DATE:</b><br>January 24, 2020              |
| <b>FACILITY SITE ADDRESS:</b><br>2727 N 11TH AVE | <b>CITY:</b><br>HANFORD                              | <b>ZIP CODE:</b><br>93230       | <b>INSPECTION TYPE:</b><br>ROUTINE INSPECTION |
| <b>OWNER NAME:</b><br>THE REMINGTON              | <b>CERTIFIED FOOD MANAGER:</b><br>Richard C Castillo | <b>EXP DATE:</b><br>2/3/2021    | <b>INSPECTOR:</b><br>Liliana Stransky - 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:

ROUTINE INSPECTION -

- \* Observed refrigeration units holding temperature of foods below 41F.
- \* QAC sanitizer concentration was at 200ppm for the 3 compartment sink and red buckets.
- \* The temperature of the rinse cycle for the dishwasher was above 180F.
- \* Hand washing stations had soap, paper towels and hot water was also available.
- \* Employees were observed with hair restraints and following proper hand washing steps.
- \* Overall the facility was observed organized. Please address detail cleaning for some of the hard to reach surfaces (i.e. floors and equipment side walls and surfaces).

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:

Received By:

Liliana Stransky - REHS

Agency Representative

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