



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> THE HABIT BURGER GRILL #126	<b>BUSINESS PHONE:</b> (949) 943-8689	<b>RECORD ID#:</b> PR0009834	<b>DATE:</b> February 28, 2022
<b>FACILITY SITE ADDRESS:</b> 1731 W LACEY BLVD #111	<b>CITY:</b> HANFORD	<b>ZIP CODE:</b> 93230	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> THE HABIT RESTAURANTS, LLC	<b>CERTIFIED FOOD MANAGER:</b> Adrianna Brwer	<b>EXP DATE:</b> 6/10/2024	<b>INSPECTOR:</b> SEM HAR 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:** FOODS & EQUIPMENT NOT PROTECTED FROM CONTAMINATION [HSC 113980, 114025-114027]

**Description/Corrective Action:** Chopped tomatoes were observed outside of the food prep area and in the adjacent hand wash sink. All food items must remain separate from all the hand washing sinks to prevent cross contamination. This was immediately removed from the that area. If a sink is needed for food preparation please utilize the food prep sink instead.

A damp towel was also in the same hand wash sink. This was removed from the hand wash sink. Please do not leave miscellaneous items in the hand wash sink in the future. If cleaning the hand wash sink please remember to remove all cleaning items when done.

**Violation:** IMPROPER HANDWASHING PROCEDURES BY FOODHANDLERS [HSC 113953-113953.4]

**Description/Corrective Action:** Observed an employee not wash his hands or change his gloves when returning from the food preparation area. When returning to do food preparation, you must wash your hands and change your gloves to prevent cross contamination of foods prepared. The employee immediately washed his hands and changed his gloves.

**General Comments:**

-ROUTINE INSPECTION-

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

Restrooms were well maintained and had hot water, soap, and paper towels.

Tomatoes, lettuce, mayonnaise, etc. in the food prep area were all 41 F and below.

Final cooking temperatures for char burger patty was 189.6F

All refrigeration units were 41F and below. The walk in refrigerator was well lit and items were labeled properly.

All walk - in freezer unit was 0F and below, with properly labeled items.

No signs of pests were found, pest control reports were available for review. The last pest control service was 2/14/2022.

Food handler and food manager cards were available for review.

Overall Well Maintained facility, please contact our department if you have any questions.

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



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<b>RESULTS OF EVALUATION:</b> <input checked="" type="checkbox"/> PASS <input type="checkbox"/> NEEDS IMPROVEMENT <input type="checkbox"/> FAIL	<b>Reinspection Required:</b> Yes: <input type="checkbox"/> No: <input checked="" type="checkbox"/> <b>Reinspection Date (on or after):</b> N/A <input type="checkbox"/> Potential Food Safety All Star:
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SEM HAR GEBREGZIABIHE

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

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

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<b>FACILITY SITE ADDRESS:</b> 1731 W LACEY BLVD #111	<b>CITY:</b> HANFORD	<b>ZIP CODE:</b> 93230	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> THE HABIT RESTAURANTS, LLC	<b>CERTIFIED FOOD MANAGER:</b> ROCHELLE LEE	<b>EXP DATE:</b> 6/10/2024	<b>INSPECTOR:</b> Yatee Patel - REHS


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**Violation:** None Noted

**General Comments:**

The grilled onions on the grill ( Final Cooking Temp ) was at 165F.  
 The drawers, walk-in and the reach in were all at 41F or below.  
 All employees were observed with face masks and employees are screened for health before the shift begins.  
 The sanitizer in the 3 compartment sink was at 200ppm of QAT solution.  
 The hand washing station was fully stocked.  
 Temp logs and PCS receipts are kept on site.  
 Food temperatures are logged twice a day.  
 Over all the food facility was in good operating condition.  
 Thank you

<b>RESULTS OF EVALUATION:</b> <input checked="" type="checkbox"/> PASS <input type="checkbox"/> NEEDS IMPROVEMENT <input type="checkbox"/> FAIL	<b>Reinspection Required:</b> Yes: <input type="checkbox"/> No: <input checked="" type="checkbox"/>
	<b>Reinspection Date (on or after):</b> <u>          N/A          </u> <input type="checkbox"/> Potential Food Safety All Star:

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

*Yatee Patel - REHS*  
 \_\_\_\_\_  
 Agency Representative

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