



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: ZAYTOONA	BUSINESS PHONE: (559) 708-1994	RECORD ID#: PR0010982	DATE: June 24, 2022
FACILITY SITE ADDRESS: 129 W 7TH ST	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: 1ST FOLLOW UP INSPECTION
OWNER NAME: MAHD SALAH	CERTIFIED FOOD MANAGER: Mahd Salah	EXP DATE: 3/15/2025	INSPECTOR: 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: None Noted

General Comments:

The purpose of this inspection is to confirm that this facility is monitoring their hot and cold holding temperatures. The inspection revealed the following:

Hot holding temperature for the rice was above 135F.

Hot holding temperature for the chicken was above 135F.

All refrigeration units were functioning properly at 41F.

All freezer units were functioning properly at 0F.

All food dry storage was placed six inches and above the floor.

Hand washing station was supplied with hot water, soap, and paper towels.

Temperature logs were taken and all documented temperatures (hot holding temperatures for the chicken, rice, etc; and cold holding temperatures for each freezer and refrigeration unit) were satisfactory.

At this time, this complaint has been abated. Please contact our office if you have any questions.

Thank you for your continued cooperation in this matter.

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



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

SEM HAR GEBREGZIABIHE

Agency Representative _____

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: ZAYTOONA	BUSINESS PHONE: (559) 708-1994	RECORD ID#: PR0010982	DATE: May 12, 2022
FACILITY SITE ADDRESS: 129 W 7TH ST	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: INITIAL COMPLAINT INSPECTION
OWNER NAME: MAHD SALAH	CERTIFIED FOOD MANAGER: Not Specified	EXP DATE:	INSPECTOR: 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: IMPROPER COOKING TEMPERATURES [HSC 114004 - 114012]

Description/Corrective Action: Hot holding temperature for the chicken was observed at 123.7F. The operator stated he would adjust the temperature and retake temperatures to make sure the chicken is 135F and below. At this time temperature logs need to be taken daily to ensure proper hot and cold holding.

Violation: FOODS & EQUIPMENT NOT PROTECTED FROM CONTAMINATION [HSC 113980, 114025-114027]

Description/Corrective Action: Observed several food items (salad, vegetables etc.) stored in the refrigerator uncovered. This was fixed when mentioned. Please be sure all items are placed in a enclosed container to prevent contamination of foods.

General Comments:

The purpose of today's inspection is to investigate a food borne illness complaint that alleged the spicy garlic chicken, rice, and salad made customers ill. A routine inspection was conducted and the following was noted:

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

All freezer units were functioning properly at 0F. and below.

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

All hand washing stations had hot water, soap, and paper towels.

At this time the facility will need to keep temperature logs daily to ensure all appropriate temperatures are met. A re-inspection will be conducted on or after 5/27/22 to verify compliance with today's noted violations. Should additional re-inspections be required, a \$220 per inspection fee will be implemented and/or administrative hearing will occur.

Thank you for your continued cooperation in this matter.

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