



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> RALLY'S	<b>BUSINESS PHONE:</b> (559) 269-2660	<b>RECORD ID#:</b> PR0005108	<b>DATE:</b> June 16, 2022
<b>FACILITY SITE ADDRESS:</b> 1706 W LACEY BLVD	<b>CITY:</b> HANFORD	<b>ZIP CODE:</b> 93230	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> F & M RESTAURANTS INC/FRED HOWARD	<b>CERTIFIED FOOD MANAGER:</b> CARLOS GUTIERREZ	<b>EXP DATE:</b> 4/27/2027	<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:** IMPROPER MAINTENANCE OF HANDWASH FACILITIES [HSC 113953 - 113593.2]

**Description/Corrective Action:** Observed no paper towels in the paper towel dispenser. This was corrected once mentioned.

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

**Description/Corrective Action:** Observed the ice scoop left in the ice. Please be sure to leave the scoop separate from the ice when not in use.

**Violation:** IMPROPER MAINTENANCE OF FACILITY OR EQUIPMENT [HSC 114161-114182 & 114257]

**Description/Corrective Action:** Observed both hoods dirty with grease accumulation. Please have these serviced as soon as possible.

Observed grease leaking from behind the grill across from the dry storage. Please have the unit serviced as soon as possible. This is a repeat violation and was mentioned in a previous report.

**Violation:** IMPROPER CLEANING OF UTENSILS AND EQUIPMENT [HSC 114095-114099.5 & 114101-114119]

**Description/Corrective Action:** Observed the walk-in unit fully stocked with boxes and was completely inaccessible. Organize and maintain all items stored in the unit. This is a repeat violation and was mentioned in a previous report.

The area all around the fryer, grill, syrup dry storage, and three compartment sink area are in need of deep cleaning. Observed grease build up in between the floor tiles, syrup build up, and debris all throughout those areas. Please clean this as soon as possible.

**General Comments:**

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<b>FACILITY SITE ADDRESS:</b> 1706 W LACEY BLVD	<b>CITY:</b> HANFORD	<b>ZIP CODE:</b> 93230	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> F & M RESTAURANTS INC/FRED HOWARD	<b>CERTIFIED FOOD MANAGER:</b> CARLOS GUTIERREZ	<b>EXP DATE:</b> 4/27/2027	<b>INSPECTOR:</b> SEM HAR GEBREGZIABIHE

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Observations:

Hand washing station was supplied with hot water and soap.

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

All dry storage was stored six inches above the ground.

Food Manager certification is valid until 4/27/2027.

The last pest control service date was 6/1/2022.

Please correct the above noted violations in a timely manner. Please feel free to contact our office should you have any questions.

Thank you for your time.

<b>RESULTS OF EVALUATION:</b> <input type="checkbox"/> PASS <input checked="" 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:

*SEM HAR GEBREGZIABIHE*

Agency Representative

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<b>FACILITY SITE ADDRESS:</b> 1706 W LACEY BLVD	<b>CITY:</b> HANFORD	<b>ZIP CODE:</b> 93230	<b>INSPECTION TYPE:</b> INITIAL COMPLAINT INSPECTION
<b>OWNER NAME:</b> F & M RESTAURANTS INC/FRED HOWARD	<b>CERTIFIED FOOD MANAGER:</b> CARLOS GUTIERREZ	<b>EXP DATE:</b> 4/27/2027	<b>INSPECTOR:</b> SEM HAR GEBREGZIABIHE

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**Violation:** None Noted

**General Comments:**

The purpose of this inspection is to investigate a complaint the department received in regards to improper food handling and improper hand washing.

During the investigation the following was observed:

All employees were washing their hands frequently and when changing tasks.

Observed an employee wash their hands, dry them, and wear gloves before beginning food prep work.

No signs of cross contamination was observed through the food handling process.

At this time the complaint cannot be substantiated.

Thank you for your time.

<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:

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