FOOD SAFETY EVALUATION REPORT

OWNER NAME: JASON MURRY  
FACILITY NAME: HANFORD POST ACUTE  
FACILITY SITE ADDRESS: 1007 W LACEY BLVD  
FACILITY NAME: HANFORD  
BUSINESS PHONE: (559) 625-4003  
RECORD ID#: PR0007116  
DATE: February 20, 2020  
CITY: HANFORD  
ZIP CODE: 93230  
INSPECTION TYPE: ROUTINE INSPECTION  
OWNER NAME: PATRICIA FOX  
CERTIFIED FOOD MANAGER: PATRICIA FOX  
EXP DATE: 1/16/2025  
INSPECTOR: 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 fully stocked hand washing station with soap, paper towels and hot water.

* Refrigeration temperatures were noted below 41F. Foods were also observed below 41F with the exception of the cole slaw which had been prepared 30 minutes prior to the inspection and was still cooling down inside the walk-in.

* Sanitizer buckets had 200ppm concentration of QAC sanitizing solution, and the dishwasher had 100ppm chlorine sanitizer.

* The steam table had water temperature at 177F. There were no cooked food items on the steam table during the inspection.

* Please provide detail cleaning of all cooking equipment and remove build-up of grease and debris around and behind the equipment to prevent accumulation and minimize the risk of pest activity.

Thank you!

RESULTS OF EVALUATION:  
[ ] PASS  [ ] NEEDS IMPROVEMENT  [ ] FAIL

Reinspection Required:  
Yes:  [ ] No:  [X]

Reinspection Date (on or after): N/A

[ ] Potential Food Safety All Star:

Received By: 

Liliana Stransky - REHS  
Agency Representative

NOTE: This report must be made available to the public on request
FOOD SAFETY EVALUATION REPORT

FACILITY NAME: HANFORD POST ACUTE
FACILITY SITE ADDRESS: 1007 W LACEY BLVD
OWNER NAME: JASON MURRY
CERTIFIED FOOD MANAGER: JAMIE RODRIGUEZ

BUSINESS PHONE: (559) 625-4003
CITY: HANFORD
EXP DATE: 3/30/2020

RECORD ID#: PR0007116
ZIP CODE: 93230
INSPECTION TYPE: ROUTINE INSPECTION
INSPECTOR: Rumi Chhina

DATE: August 06, 2019

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:

Conducted a routine inspection of this facility and noted the following:

Today's Menu: Chuck wagon steak, sweet potato casserole, broccoli florets, margarine, oatmeal raisin cookie, Milk.

- The temperature of the foods in the cold holding units were noted at or below 41F.
- The temperature of the foods in the warmer were noted at or above 135F.
- Sanitizer in red buckets was noted at 200ppm.
- Sanitizer in mechanical dishwasher was noted at 50 ppm.
- Handwashing station was fully stocked with soap, paper towels and hot water available.
- Employees have food manager and food handler certification.
- Kitchen hood was serviced every 6 months.
- Temperature logs were available on site.

Thank you.
FOOD SAFETY EVALUATION REPORT

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RESULTS OF EVALUATION:  
- [X] PASS  
- [ ] NEEDS IMPROVEMENT  
- [ ] FAIL

Reinspection Required:  
- [ ] Yes:  
- [X] No:  

Reinspection Date (on or after): N/A

Potential Food Safety All Star:  
- [ ]

Received By:  

Rumi Chhina  
Agency Representative

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