FOOD SAFETY EVALUATION REPORT

FACILITY NAME: MCDONALDS

BUSINESS PHONE: (209) 723-3716

RECORD ID#: PR0006012

DATE: March 30, 2021

FACILITY SITE ADDRESS: 810 W GRANGEVILLE BLVD

CITY: HANFORD

ZIP CODE: 93230

INSPECTION TYPE: ROUTINE INSPECTION

OWNER NAME: JOHN ABBATE/J&K RESTAURANTS

CERTIFIED FOOD MANAGER: CELIA AGUILAR

EXP DATE: 9/26/2022

INSPECTOR: Yatee Patel - 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: Observed employees wearing dangling bracelets. Please refrain from wearing any jewelry to avoid cross contamination and also, this may prevent proper hand washing procedures. It was corrected on site.

General Comments:

The hand washing station was fully stocked.

All cold holding units and walk-in was observed at 41F or below and all foods were covered to avoid cross contamination.

Temperature logs are filled in two times a day.

Sanitizer level for the 3 compartment sink was 200ppm of QAT solution.

All employees are screen for health before starting their shift.

Pest Control services once a month.

Ice machine observed clean.

Please be sure to sanitize food areas, and highly touched common areas.

Thank you

RESULTS OF EVALUATION: X PASS ☐ NEEDS IMPROVEMENT ☐ FAIL

Reinspection Required: ☐ Yes: ☑ No: X

Reinspection Date (on or after): N/A

Potential Food Safety All Star: ☐

Received By:

Yatee Patel - REHS

Agency Representative

NOTE: This report must be made available to the public on request
**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/health/ehs

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**OFFICIAL INSPECTION REPORT**

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<tr>
<th>FACILITY NAME:</th>
<th>MCDONALDS</th>
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<tbody>
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<td>(209) 723-3716</td>
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<td>PR0006012</td>
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<td>DATE:</td>
<td>March 27, 2020</td>
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<td>810 W GRANGEVILLE BLVD</td>
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<td>PROGRAM DESCRIPTION:</td>
<td>1107 - KINGS DPH COVID-19</td>
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<td>EXP DATE:</td>
<td>9/26/2022</td>
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<td>INSPECTOR:</td>
<td>Liliana Stransky - REHS</td>
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The items (if any) listed below identify the Health Code 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

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**General Comments:**

The facility has made their dining completely inaccessible to customers and is encouraging customers to call-in their orders to minimize their wait.

At this time all food sales are for DRIVE THRU or TAKE-OUT/PICK-UP ONLY!!

The staff is practicing social distancing by requesting that customers keep apart a minimum of six feet from each other and staff. Only allow entry to customers that can safely keep the same distance between them while they wait or encourage them to wait in their cars.

Staff is practicing safe food handling procedures to protect food from contamination, monitor hot & cold holding temperatures, and WASH HANDS.

Staff uses sanitizing solution (chlorine 100ppm or QAC 200ppm) for wiping down all counters and work surfaces to reduce the risk of contamination. All work surfaces should be cleaned and sanitized frequently to prevent contamination.

Under no circumstances are employees who feel sick or are sick with respiratory (i.e. fever, coughing or sneezing) or gastrointestinal (i.e. vomiting or diarrhea) symptoms are allowed to work in the facility.

An investigation was conducted today to review and verify the above food and employee safety practices are being followed. A copy of this summary will be emailed to the facility operator. Please contact our Department for further questions.

Reinspection Required: Yes: No: X

Reinspection Date (on or after): Not Specified

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Liliana Stransky - REHS

Environmental Health Specialist

Received By:
FOOD SAFETY EVALUATION REPORT

FACILITY NAME: MCDONALDS
BUSINESS PHONE: (209) 723-3716
RECORD ID#: PR0006012
DATE: April 16, 2019

FACILITY SITE ADDRESS: 810 W GRANGEVILLE BLVD
CITY: HANFORD
ZIP CODE: 93230
INSPECTION TYPE: 1ST FOLLOW UP INSPECTION

OWNER NAME: JOHN ABBATE/J&K RESTAURANTS
CERTIFIED FOOD MANAGER: CELIA AGUILAR
EXP DATE: 9/26/2022
INSPECTOR: Veronica Ochoa -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: IMPROPER COLD HOLDING TEMPERATURE(S) [HSC 113996]  
Description/Corrective Action: The same reach-in cold holding unit that was not working during the facility's last routine inspection was not functioning during today's re-inspection. No food items were observed in the unit. It was indicated that a new unit may be obtained to replace this unit.

General Comments:

Today's re-inspection took place to verify if the violations noted on the April 4, 2019 inspection report were corrected. During today's re-inspection, the facility's walk-in unit door was noted repaired and now properly shuts. The food temperature log was reviewed and was noted to be documented regularly. Please make sure to not store any food in the non functioning unit. Once the unit is repaired or replaced, make sure it maintains foods at or below 41F.

RESULTS OF EVALUATION: X PASS □ NEEDS IMPROVEMENT □ FAIL
Reinspection Required: Yes: □ No: X
Reinspection Date (on or after): N/A

Potential Food Safety All Star: Vertica Ochoa -REHS

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

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