



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: DENNY'S	BUSINESS PHONE: Not Specified	RECORD ID#: PR0009291	DATE: January 11, 2022
FACILITY SITE ADDRESS: 1635 GLENDALE AVE	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: D. JEFFREY ROWLAND/ HYE QUALITY FOODS INC	CERTIFIED FOOD MANAGER: SYLVIA ALVAREZ	EXP DATE: 2/26/2023	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: IMPROPER HANDWASHING PROCEDURES BY FOODHANDLERS [HSC 113953-113953.4]

Description/Corrective Action: Observed food prep employee changing gloves in between duties, without correctly washing hands. Please be sure all employees are trained on how to correctly wash hands. All food prep operators must wash hands before changing to a new set of gloves.

General Comments:

All cold holding temperatures monitored in reach-ins, walk-in units, such as cheese, cut fruit, cut veggies were below 41F.

All hot holding units and final cooking temperatures measured today (gravy, hash browns, cooked eggs) were above 135F and the final cooking temperature for eggs was observed at 150F.

The sanitizer level for the 3 compartment sink was at 100ppm of QAT and the dish washer was observed at 50ppm of chlorine. Stripes were also available.


All hand washing stations were fully stocked.

Temperature logs were reviewed along with Pest Control Service that services once a month.

Be sure all employees wash hands correctly, in between changing gloves, and any employee that will food any food prep (cut bananas in the front serve line) and has nail polish must wear gloves after washing hands.

Thank you

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): <u> N/A </u> <input type="checkbox"/> Potential Food Safety All Star:


 Received By: _____

Yatee Patel - REHS
 Agency Representative

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



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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: DENNY'S	BUSINESS PHONE: Not Specified	RECORD ID#: PR0009291	DATE: September 23, 2020
FACILITY SITE ADDRESS: 1635 GLENDALE AVE	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: D. JEFFREY ROWLAND/ HYE QUALITY FOODS INC	CERTIFIED FOOD MANAGER: SYLVIA ALVAREZ	EXP DATE: 2/26/2023	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:

The facility was reopened after repairs to the water heater were made before 5PM in the afternoon. Our department has verified that the hot water is dispensing above 120F at every sink faucet.

Other observations also noted during the inspection:

* Refrigeration units were observed below 41F, except the unit along the north wall. The unit was empty and is pending repairs.

* Hot holding cooked items were also noted above 135F.

* Hand washing stations in the kitchen and restrooms were fully stocked with hand soap and paper towels.

It is very important that employees are able to wash hands with hot and cold water to prevent the spread of illness. During the pandemic, this is a heightened practice that must be followed along with continuing to wear face masks and practicing safe social distancing to reduce the risk of spreading covid.

Contact our Department for any questions regarding this report.

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:

Received By:

Liliana Stransky - REHS

Agency Representative

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FOOD SAFETY EVALUATION REPORT - COMPLAINT INSPECTION

FACILITY NAME: DENNY'S	BUSINESS PHONE: Not Specified	RECORD ID#: CO0009979	DATE: September 23, 2020
FACILITY SITE ADDRESS: 1635 GLENDALE AVE	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: INITIAL COMPLAINT INSPECTION
OWNER NAME: D. JEFFREY ROWLAND/ HYE QUALITY FOODS INC	CERTIFIED FOOD HANDLER: SYLVIA ALVAREZ	EXP DATE: 2/26/2023	INSPECTOR: Liliana Stransky - REHS

A complaint was recently received by our Department alleging violations of the California Retail Food Code at this facility. In response to the complaint, an inspection of the facility was conducted and our investigation findings are provided below. If violations are noted, then appropriate corrective action is required as listed in the main section of this report. 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.

Inspection Findings and General Comments:

A complaint was filed with the department indicating that hot water has not been available for several days at the facility. The following observations were made during today's investigation:

The facility manager, Victor Gallardo, confirmed that the facility's water heater has been malfunctioning and after several repairs by an external company, hot water continues to come and go. At the time of the inspection, no hot water was dispensed from any of the sink faucets.

In the absence of hot water, the facility cannot be open for business. At this time, the facility has to remain closed until the water heater is properly repaired or replaced. Per the California Retail Food Code, Health and Safety Code Section 114192(a) hot water shall be supplied at a temperature of at least 120F measured from every faucet. Hot water must also be available during all hours of operation. Closure signs were posted at the entrance doors during the inspection.

Our department will need to conduct a follow-up inspection and verify that hot water is available before reopening. Please call our office at 559-584-1411 when ready for the re-inspection or if you have any questions regarding this report.

Thank you for your cooperation.

Violation: INADEQUATE OR UNAPPROVED WATER SUPPLY [HSC 114192]

Description/Corrective Action: The hot water heater broke down and attempted repairs have only restored the hot water intermittently throughout the day. According to the store manager, the hot water stopped running around 11:00 am this morning. This was three hours before the inspection was conducted and they were still conducting food service for the public.

Reinspection Required: Yes: No: **Reinspection Date (on or after):** 9/24/2020

Received By:

Liliana Stransky - REHS

Agency Representative

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