



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: WENDY'S	BUSINESS PHONE: (559) 584-4895	RECORD ID#: PR0007566	DATE: July 08, 2022
FACILITY SITE ADDRESS: 1959 W LACEY BLVD	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: J E M RESTAURANT MANAGEMENT	CERTIFIED FOOD MANAGER: Shelly Bonar	EXP DATE: 5/15/2026	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: SPOILED OR ADULTERATED FOOD PRODUCTS DISPLAYED [HSC 113980 & 114055]

Description/Corrective Action: Observed a pack of old spoiled strawberries in the walk- refrigerator. When instructed to sort through the bulk supply of strawberries in the walk- in the operator mentioned she had to throw out two cases worth of strawberries. Make sure to monitor all food stored (cold or dry) and throw out any foods that are passed their due dates or are adulterated/ contaminated in any way. All spoiled strawberry were thrown out immediately.

General Comments:

Observations:

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

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

Hot holding temperatures for the burger patty's was 165.3F.

Hot holding temperatures for the chicken patty's was 164.3F.

Hot holding temperatures for the french fries was 143.2F.

Hot holding temperature for the nuggets was 167.3F.

Sanitizer buckets as well as the three compartment sink sanitizer was at 200 ppm (ammonium).

Overall this facility is in satisfactory condition.

Thank you for your time.

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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SEM HAR GEBREGZIABIHE

Received By: _____

Agency Representative _____

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: WENDY'S	BUSINESS PHONE: (559) 584-4895	RECORD ID#: PR0007566	DATE: February 17, 2021
FACILITY SITE ADDRESS: 1959 W LACEY BLVD	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: J E M RESTAURANT MANAGEMENT	CERTIFIED FOOD MANAGER: ALEXIS LUNA	EXP DATE: 2/7/2023	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: None Noted

General Comments:

The hand washing station near the 3 compartment sink was observed leaking. Manager was aware of the situation and it is scheduled to be fixed.

The hot holding and cold holding units were satisfactory.

The temperature logs were filled in and accurate for today's inspection.

Sanitizer and 3 compartment sink was at 200ppm of QAT solution.

Over all the food facility was in good condition.

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

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