FOOD SAFETY EVALUATION REPORT

<table>
<thead>
<tr>
<th>FACILITY NAME:</th>
<th>BUSINESS PHONE:</th>
<th>RECORD ID#:</th>
<th>DATE:</th>
</tr>
</thead>
<tbody>
<tr>
<td>KINGS COUNTRY CLUB</td>
<td>(559) 582-0740</td>
<td>PR0000484</td>
<td>November 03, 2021</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>FACILITY SITE ADDRESS:</th>
<th>CITY:</th>
<th>ZIP CODE:</th>
<th>INSPECTION TYPE:</th>
</tr>
</thead>
<tbody>
<tr>
<td>3529 N 12TH AVE</td>
<td>HANFORD</td>
<td>93230</td>
<td>ROUTINE INSPECTION</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>OWNER NAME:</th>
<th>CERTIFIED FOOD MANAGER:</th>
<th>EXP DATE:</th>
<th>INSPECTOR:</th>
</tr>
</thead>
<tbody>
<tr>
<td>BOARD OF DIRECTORS</td>
<td>PAUL WIGHTMAN</td>
<td>2/3/2022</td>
<td>Yatee Patel - REHS</td>
</tr>
</tbody>
</table>

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

**Description/Corrective Action:** The ice machine needs to be cleaned inside. The rims were observed with water mineral residue inside.

**General Comments:**

All cold holding units were observed at or below 41F.

Hot foods on the grill were above 180F, final cooking temperature.

The sanitizer level (Chlorine) was at 100ppm for the dish washer and the buckets used for sanitizing the surfaces.

Thermometers are used by all cooks and logged electronically.

Hand washing station was fully stocked.

Over all food facility was in very good operating condition.

Thank you

**RESULTS OF EVALUATION:**

<table>
<thead>
<tr>
<th>PASS</th>
<th>NEEDS IMPROVEMENT</th>
<th>FAIL</th>
</tr>
</thead>
<tbody>
<tr>
<td>X</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

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

**Reinspection Date (on or after):** N/A

Received By: [Signature]

Yatee Patel - REHS  
Agency Representative

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

**FACILITY NAME:** KINGS COUNTRY CLUB  
**BUSINESS PHONE:** (559) 582-0740  
**RECORD ID#:** PR0000484  
**DATE:** September 03, 2020

**FACILITY SITE ADDRESS:** 3529 N 12TH AVE  
**CITY:** HANFORD  
**ZIP CODE:** 93230  
**INSPECTION TYPE:** ROUTINE INSPECTION

**OWNER NAME:** BOARD OF DIRECTORS  
**CERTIFIED FOOD MANAGER:** RALPH VICENCIN  
**EXP DATE:** 2/3/2022  
**INSPECTOR:** Yatee Patel - REHS

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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)  
**Description/Corrective Action:** The cold holding units near the prep area were all over 41F. Manager stated that this was due to the frequent opening of the unit for food prep. Please lower the temperature dial so that the temperature always holds 41F or lower at all times.

**General Comments:**

The concentration was 100ppm for chlorine for the dish washer.

Temperatures of food are taken, however they are not logged in. This department recommends logging down all PHF’s temperatures.

Covid 19 precaution were observed, with all employees wearing masks and temperatures are monitored for all employees entering in the facility. Only outdoor dining and take out.

Hand washing stations were fully stocked.

Walk-in units were well organized.

Over all food facility is in good operating condition.

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**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:**
FOOD SAFETY EVALUATION REPORT

FACILITY NAME: KINGS COUNTRY CLUB
FACILITY SITE ADDRESS: 3529 N 12TH AVE
OWNER NAME: BOARD OF DIRECTORS

BUSINESS PHONE: (559) 582-0740
CITY: HANFORD
CERTIFIED FOOD MANAGER: RALPH VICENCIN

RECORD ID#: PR0000484
ZIP CODE: 93230
EXP DATE: 2/3/2022
INSPECTOR: Yatee Patel - REHS

DATE: January 22, 2020
INSPECTION TYPE: ROUTINE INSPECTION

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 cold holding deli unit was measuring at 60F. The manager iced up all the foods and moved foods to another unit. The technician is scheduled to come in tomorrow to repair the unit.

General Comments:

All other cold holding units and walk in was well organized, covered and labeled.
All foods were separated in the walk in and reach in units.
All hot foods were over 155F and a thermometer is available to use.
The hood is scheduled to be cleaned every 3 months.
The sanitizer (Bleach) was 50-100ppm in the dish washer.
Food safety practices are satisfactory.
Hand washing stations were fully stocked and used by employees.

Thank you

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

Reinsection Required: [ ] Yes: [X] No: [ ]
Reinsection Date (on or after): N/A

Yatee Patel - REHS
Agency Representative

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