FOOD SAFETY EVALUATION REPORT

FACILITY NAME: KINGS NURSING & REHABILITATION CENTER

BUSINESS PHONE: (559) 582-4414

RECORD ID#: PR0007115

DATE: July 11, 2022

FACILITY SITE ADDRESS: 851 LESLIE LN

CITY: HANFORD

ZIP CODE: 93230

INSPECTION TYPE: ROUTINE INSPECTION

OWNER NAME: MARK A FISHER

CERTIFIED FOOD MANAGER: Robin Atsma

EXP DATE: 9/16/2022

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: None Noted

General Comments:

This inspection was conducted as a routine inspection.

The following were observed:

- The cold holding units were all below 41F for the reach-ins.
- The hot holding steam units were at 140F and above.
- The sanitizer level, measured by the operator, was 100ppm of Chlorine.
- Temperature logs are maintained daily.
- Sanitizer buckets were observed at 200ppm of QAT solution.
- Over all the food facility is in very good operating condition.

Thank you

Reinspection Required: Yes: No: X

RESULTS OF EVALUATION: X PASS □ NEEDS IMPROVEMENT □ FAIL

Reinspection Date (on or after): N/A

Potential Food Safety All Star:

Received By: [Signature]

Yatee Patel - REHS
Agency Representative

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

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<tr>
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<tbody>
<tr>
<td>KINGS NURSING &amp; REHABILITATION CENTER</td>
<td>(559) 972-4413</td>
<td>PR0007115</td>
<td>February 05, 2020</td>
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<td>851 LESLIE LN</td>
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<td>Robin Atsma</td>
<td>9/16/2022</td>
<td>Yatee Patel - REHS</td>
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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:** None Noted

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**General Comments:**

All cold holding units were well organized and all the temperatures were below 41F.

The hot holding foods are also monitored and temperature logs are available.

The sanitizer for the dish washer was also satisfactory and is monitored three times a day with the logs available for review.

Hand washing stations were fully stocked.

Over all the food facility is in excellent operating condition.

Thank you

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**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:**

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**Yatee Patel - REHS**

Agency Representative

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**NOTE:** This report must be made available to the public on request
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<td>September 20, 2019</td>
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<td>9/16/2022</td>
<td>Liliana Stransky - REHS</td>
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Violation: None Noted

General Comments:

Routine inspection -

* Observed hand washing station with hand soap, paper towels and hot water available.

* All refrigeration units, except one currently under repair, were noted at or below 41F. Refrigeration unit under repair did not have perishable items stored inside.

* The steam table was noted above 135F, but no food was under preparation during the inspection.

* The final rinse cycle for the dishwasher had chlorine sanitizer at 100 ppm concentration.

* Employees were observed wearing hair restraints and following proper hand washing procedures.

Overall the facility was observed well maintained and organized.

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: X

Received By: Liliana Stransky - REHS

Agency Representative

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

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