



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: THE CHICKEN SHACK #79501SH	BUSINESS PHONE: (559) 904-5716	RECORD ID#: PR0009638	DATE: September 23, 2020
FACILITY SITE ADDRESS: 913 W LACEY BLVD	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: DAMON MILLER	CERTIFIED FOOD MANAGER: DAMON I MILLER	EXP DATE: 10/20/2019	INSPECTOR: Susan Lee-Yang - 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:

Restroom and hand wash station has hot water, soap, and paper towels.

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

Meat in the hot holding unit was noted above 135F.

QAC sanitizer solution in the 3-compartment sink was measured at 200 ppm.

Observed all staff wearing face mask.

A copy of the unsigned report will be emailed to the owner. Please contact our office at 559-584-1411 if there are any questions.

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: _____

Susan Lee-Yang - REHS

Agency Representative

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



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OFFICIAL INSPECTION REPORT

FACILITY NAME: THE CHICKEN SHACK #79501SH	BUSINESS PHONE: (559) 904-5716	RECORD ID#: PR0009638	DATE: March 26, 2020
FACILITY SITE ADDRESS: 913 W LACEY BLVD	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: DAMON MILLER	Program Description: 1107 - KINGS DPH COVID-19	EXP DATE: 10/20/2019	INSPECTOR: Yatee Patel - REHS

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

General Comments:

The facility must make their dining completely inaccessible to customers and encourage customers to call-in their orders to minimize their wait.

At this time all food sales must be for DELIVERY or TAKE-OUT/PICK-UP ONLY!!

The staff needs to practice 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. Do not allow them to sit outdoors for dining.

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

Staff must use 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 allowed to work in the facility.

Please 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: **Reinspection Date (on or after):** Not Specified

Yatee Patel - REHS

Environmental Health Specialist

Received By: _____



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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: THE CHICKEN SHACK #79501SH	BUSINESS PHONE: (559) 904-5716	RECORD ID#: PR0009638	DATE: March 29, 2019
FACILITY SITE ADDRESS: 913 W LACEY BLVD	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: DAMON MILLER	CERTIFIED FOOD MANAGER: DAMON I MILLER	EXP DATE: 10/20/2019	INSPECTOR: Liliana Stransky - REHS

The items (if any) listed below identify the violation(s) that must be corrected. Thank you for your cooperation.
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Violation: IMPROPER REHEATING PROCEDURES FOR HOT HOLDING [HSC 114016]

Description/Corrective Action: Observed temperature of chili and beans below 135F. Reheat all foods in the microwave or stove top to 165F before placing them in the warming units for hot holding.

Violation: FOODS & EQUIPMENT NOT PROTECTED FROM CONTAMINATION [HSC 113980, 114025-114027]

Description/Corrective Action: Observed cooked chicken cooling next to an open trash container. Keep trays of chicken away from trash bins to prevent accidental cross-contamination from trash debris.

Observed mildew build-up inside the ice machine lid. Clean and sanitize the interior of the unit.

Violation: IMPROPER FOOD HANDLING PRACTICES [HSC 113961 - 113973]

Description/Corrective Action: Employee was observed having long hair and a beard. Keep hair tied back and tucked under the hat and wear a beard restraint when preparing food.

General Comments:

Observed cold holding temperatures at or below 41F.

Observed cooked grilled chicken at 142F in the warmer unit.

Hand washing station had soap, paper towels and hot water available and employees were observed washing hands between tasks.

The restroom was noted clean and with a stocked hand washing station.

Thank you.

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Received By: 

Liliana Stransky - REHS
Agency Representative

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