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>THE CHICKEN SHACK #79501SH</td>
<td>(559) 904-5716</td>
<td>PR0009638</td>
<td>September 23, 2020</td>
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</tbody>
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<table>
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<tr>
<th>FACILITY SITE ADDRESS:</th>
<th>CITY:</th>
<th>ZIP CODE:</th>
<th>INSPECTION TYPE:</th>
</tr>
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<tbody>
<tr>
<td>913 W LACEY BLVD</td>
<td>HANFORD</td>
<td>93230</td>
<td>ROUTINE INSPECTION</td>
</tr>
</tbody>
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<thead>
<tr>
<th>OWNER NAME:</th>
<th>CERTIFIED FOOD MANAGER:</th>
<th>EXP DATE:</th>
<th>INSPECTOR:</th>
</tr>
</thead>
<tbody>
<tr>
<td>DAMON MILLER</td>
<td>DAMON I MILLER</td>
<td>10/20/2019</td>
<td>Susan Lee-Yang - 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: 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 41°F.
- Meat in the hot holding unit was noted above 135°F.
- 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: X PASS □ NEEDS IMPROVEMENT □ FAIL

Reinspection Required: Yes: □ No: X

Reinspection Date (on or after): N/A

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
OFFICIAL INSPECTION REPORT

FACILITY NAME: THE CHICKEN SHACK #79501SH
FACILITY SITE ADDRESS: 913 W LACEY BLVD
OWNER NAME: DAMON MILLER

BUSINESS PHONE: (559) 904-5716
CITY: HANFORD
Program Description: 1107 - KINGS DPH COVID-19

RECORD ID#: PR0009638
ZIP CODE: 93230
EXP DATE: 10/20/2019
INSPECTOR: Yatee Patel - REHS

DATE: March 26, 2020
INSPECTION TYPE: ROUTINE INSPECTION

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 are 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:
FOOD SAFETY EVALUATION REPORT

FACILITY NAME: THE CHICKEN SHACK #79501SH
BUSINESS PHONE: (559) 904-5716
RECORD ID#: PR000953
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 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. One reinspection will be conducted (if needed) at no charge. A service fee is assessed for each additional reinspection required.

Violation: IMPROPER REHEATING PROCEDURES FOR HOT HOLDING
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
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
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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**RESULTS OF EVALUATION:**

- [ ] PASS
- [X] NEEDS IMPROVEMENT
- [ ] FAIL

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

Reinspection Date (on or after): N/A

Received By: [Signature]

Liliana Stranksy - REHS
Agency Representative

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