



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: FIVE GUYS BURGERS & FRIES #1795	BUSINESS PHONE: (214) 259-7010	RECORD ID#: PR0009977	DATE: April 28, 2022
FACILITY SITE ADDRESS: 1693 W LACEY BLVD SUIT A	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: ENCORE FGBF, LLC	CERTIFIED FOOD MANAGER: JADE FRAIJO	EXP DATE: 6/20/2026	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: RESTROOM FACILITIES NOT MAINTAINED

[HSC 114250 & 114276]

Description/Corrective Action: The paper towel dispenser was empty in the womens restroom. Please refill the paper towel dispenser as soon as possible.

Violation: NO CURRENT FOOD HANDLER CARD CERTIFICATES FOR EMPLOYEES

Description/Corrective Action: One of the employees did not have their food handler card available when requested. Section 113947.1 part (g) states the food safety certificate shall remain on file at the food facility at all times, and shall be made available for inspection by the enforcement officer. Please be sure to send a copy of the employees food handler card to our department 5/6/2022.

General Comments:

Routine Inspection:

All hand washing stations were supplied with hot water, soap, and paper towels.

The three compartment food prep sink was well maintained and clean.

The three compartment warewashing sink was well maintained, clean, and the sanitizer was at 200 ppm (QAC).

Two different sanitizers were used for the different sanitizer buckets. All were satisfactory at either 200 ppm (QAC) or 100 ppm (CL).

When observing employees work, all were practicing safe food handling by washing their hands frequently and when changing tasks, and sanitizing all prep surfaces routinely.

The ice machine was in satisfactory condition and the ice scoop was remained separate from the ice when not in use.

Pest control is done by Orkin. The last service date was 4/4/2022.

Overall this facility is in excellent condition.

Please correct the above noted violations in a timely manner.

Thank you for your time.

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



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The items (if any) listed below identify the violation(s) that must be corrected. Thank you for your cooperation.
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RESULTS OF EVALUATION: PASS NEEDS IMPROVEMENT FAIL

Reinspection Required: Yes: No:

Reinspection Date (on or after): N/A

Potential Food Safety All Star:

Received By:

SEM HAR GEBREGZIABIHE

Agency Representative

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: FIVE GUYS BURGERS & FRIES #1795	BUSINESS PHONE: (214) 259-7010	RECORD ID#: PR0009977	DATE: October 21, 2021
FACILITY SITE ADDRESS: 1693 W LACEY BLVD SUIT A	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: ENCORE FGFB, LLC	CERTIFIED FOOD MANAGER: JADE FRAIJO	EXP DATE: 6/20/2026	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: None Noted

General Comments:

ROUTINE INSPECTION -

- * Observed every hand washing station with hand soap, paper towels and hot water available.
- * The final cooking temperature for one of the hamburger patties was monitored at 199F.
- * A digital thermocouple is used to monitor temperatures and these are recorded electronically.
- * Employees wear gloves and hair restraints when working with ready to eat foods.
- * Refrigeration units along the prep line and walk-in refrigerator were observed below 41F, organized and clean.
- * Raw hamburger patties were monitored at 38F.
- * Restroom facilities were observed clean and with fully stocked hand washing stations.

Overall the food facility is maintained in excellent condition.

RESULTS OF EVALUATION: PASS NEEDS IMPROVEMENT FAIL

Reinspection Required: Yes: No:

Reinspection Date (on or after): N/A

Potential Food Safety All Star:

Received By:

Liliana Stransky - REHS

Agency Representative

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