



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: JIMMY JOHN'S	BUSINESS PHONE: (661) 706-0551	RECORD ID#: PR0009839	DATE: February 01, 2022
FACILITY SITE ADDRESS: 366 N 12TH AVE	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: CENTRAL VALLEY SUB INC.: FELICIA LISMAN	CERTIFIED FOOD MANAGER: CHARLES B LISMAN	EXP DATE: 1/29/2025	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: None Noted

General Comments:

-ROUTINE INSPECTION-

Hand washing station was supplied with hot water, paper towels, and soap.

Three compartment sink was not in use at the time of the inspection but was well maintained.

All refrigeration units holding the variety deli meats (ham, chicken, roast beef), tomatoes, lettuce, etc. were 41F and below.

Freezer unit was functioning properly at -3.2F.

All dry storage was well organized and six inches above the ground.

Food manager and handler cards were up to date and available for review.

An electronic invoice of pest control services done within the last month was available and was shown to the inspector.

Workers were observed practicing good food handling and washing their hands frequently.

Overall clean and well maintained facility.

Thank you for your time.

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



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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): N/A <input type="checkbox"/> Potential Food Safety All Star:
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SEM HAR GEBREGZIABIHE

Received By: _____

Agency Representative

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: JIMMY JOHN'S	BUSINESS PHONE: (661) 706-0551	RECORD ID#: PR0009839	DATE: August 27, 2020
FACILITY SITE ADDRESS: 366 N 12TH AVE	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: FELICIA LISMAN	CERTIFIED FOOD MANAGER: CHARLES B LISMAN	EXP DATE: 1/29/2025	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: IMPROPER COLD HOLDING TEMPERATURE(S) [HSC 113996]

Description/Corrective Action: One of the cold holding deli case was above 41F. All foods (Deli meats and freshly cut veggies) were at 48F.

Please keep that unit stocked stocked and lid closed when not in use so that the temperature can be maintained at 41F or lower.

General Comments:

- Hand washing station was fully stocked.
- Bleach is used for sanitizer.
- Observed employees wearing masks and taking covid 19 precautions.
- Thank you

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: _____

Yatee Patel - REHS

Agency Representative

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