



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: CINEMARK MOVIES 8	BUSINESS PHONE: (559) 582-1474	RECORD ID#: PR0000310	DATE: December 22, 2021
FACILITY SITE ADDRESS: 1669 W LACEY BLVD	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: CINEMARK USA INC.	CERTIFIED FOOD MANAGER: Not Specified	EXP DATE: 1/1/2000	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: NO CURRENT CERTIFIED FOOD SAFETY PERSON ON STAFF [HSC 113947-113947.6]

Description/Corrective Action:

Violation: NO CURRENT FOOD HANDLER CARD CERTIFICATES FOR EMPLOYEES

Description/Corrective Action: Food handler as well as the food manager card was not provided on site during inspection. The operator will email the information to me.

General Comments:

Observation:

*Hand washing station was well stocked and has hot water.

*Temperature logs were available on site and up to date.

*Hot holding temperatures was above 135F.

*Refrigerator units are well maintained and below 41F.

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:

Asw Selur

SEM HAR GEBREGZIABIHE

Received By:

Agency Representative

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



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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: CINEMARK MOVIES 8	BUSINESS PHONE: (559) 582-1474	RECORD ID#: PR0000310	DATE: September 18, 2019
FACILITY SITE ADDRESS: 1669 W LACEY BLVD	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: CINEMARK USA INC.	CERTIFIED FOOD MANAGER: JACQUELINE NORIEGA	EXP DATE: 6/22/2019	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:

Hand wash station and restrooms have hot water, soap, and paper towels.

Reach-in refrigerator was noted at 41F.

Observed all food products stored off the ground.

Only hot dogs, nachos, drinks, and prepackaged candies and ice cream are sold.

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:

Susan Lee-Yang - REHS

Agency Representative

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: CINEMARK MOVIES 8	BUSINESS PHONE: (559) 582-1474	RECORD ID#: PR0000310	DATE: September 25, 2018
FACILITY SITE ADDRESS: 1669 W LACEY BLVD	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: CINEMARK USA INC.	CERTIFIED FOOD MANAGER: JACQUELINE NORIEGA	EXP DATE: 6/22/2019	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: None Noted

General Comments:

Conducted routine inspection and made the following observations:

- * The hand washing station had soap, paper towels and hot water available.
- * Refrigeration units were observed at proper holding temperatures below 41F.
- * Dry storage area upstairs was observed organized and all food products were stored above the floor a minimum of 6 inches.
- * Proper storage of ice scoops was also observed.

Overall the facility was properly maintained and well organized.

Thank you!

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