**FOOD SAFETY EVALUATION REPORT**

| FACILITY NAME: | IHOP | BUSINESS PHONE: | (559) 583-9863 | RECORD ID#: | PR0007094 | DATE: | February 10, 2021 |

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:** Maintain stocked (e.g., soap & paper towels) with a proper supply of hot water.
- **Temperature Control:** All cold holding temperatures were measured to be at or below 41°F. All hot holding temperatures were noted to be at or above 135°F.
- **Sanitation:** Sanitizing solution for the sanitation buckets were measured at 200 PPM of quaternary ammonium concentration and dish washer was measured at 100 ppm of chlorine concentration.
- **Documentation:** Food safety regulatory requirements such as proper certifications (i.e., California Food Handler Cards and Food Safety Manager Certification) are obtained by the facility. Pest control is serviced on a monthly basis.
- **Other Comments:** In response to the COVID-19 pandemic, please implement the State (CDPH) guidelines (i.e., maintain a physical distance of 6 feet between individuals, use EPA-approved disinfectants, etc.) with your business. In order to help mitigate the spread of COVID-19 (i.e., increase the risk of exposure), a signature was not obtained. The inspection report will be emailed to the facility's point of contact.

**Results of Evaluation:**

- PASS  
- NEEDS IMPROVEMENT  
- FAIL

| Reinspection Required: | Yes: | No: | Reinspection Date (on or after): | N/A |

Paven Batth  
Agency Representative

NOTE: This report must be made available to the public on request.
FOOD SAFETY EVALUATION REPORT

FACILITY NAME: IHOP
FACILITY SITE ADDRESS: 180 N 11TH AVE
OWNER NAME: J. ANTHONY KOUBA
BIZNESS PHONE: (559) 583-9863
CITY: HANFORD
CERTIFIED FOOD MANAGER: KASEY ASNOLD
RECORD ID#: PR0007094
DATE: August 31, 2020
ZIP CODE: 93230
EXP DATE: 3/29/2023
INSPECTION TYPE: ROUTINE INSPECTION
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: None Noted

General Comments:

All cold and hot holding temperature were satisfactory, including the reach in units and the grill.

Sanitizer (Bleach) is used for the dishes, and extra sanitizer concentration is used for tables and high used area. The facility is offering outdoor dining.

Temperatures are taken for all the employees and Covid-19 measures are taken.

Walk-in observed clean, including the dry storage area.

No signature was taken due to Covid-19 precautions.

Over all food facility is in good operating condition for food safety.

Thank you

RESULTS OF EVALUATION: X PASS ☐ NEEDS IMPROVEMENT ☐ FAIL
Reinspection Required: ☐ Yes: ☒ No: ☒
Reinspection Date (on or after): N/A
☐ Potential Food Safety All Star:

NOTE: This report must be made available to the public on request
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 has made their dining completely inaccessible to customers and is encouraging customers to call-in their orders to minimize their wait.

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

The staff is aware of 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.

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

Staff uses 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.

An investigation was conducted today to review and verify the above food and employee safety practices are being followed. The report will be emailed to the owner/operator. Please contact our Department for further questions.

Yatee Patel - REHS

Environmental Health Specialist