



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

<b>FACILITY NAME:</b> RYAN'S PLACE RESTAURANT BAKERY	<b>BUSINESS PHONE:</b> Not Specified	<b>RECORD ID#:</b> PR0000467	<b>DATE:</b> September 20, 2019
<b>FACILITY SITE ADDRESS:</b> 330 S 11TH AVE	<b>CITY:</b> HANFORD	<b>ZIP CODE:</b> 93230	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> ROBERT G. ROSE	<b>CERTIFIED FOOD MANAGER:</b> DOLORES DESA	<b>EXP DATE:</b> 3/9/2021	<b>INSPECTOR:</b> 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 HOLDING OF RAW SHELL EGGS [HSC 114373]

**Description/Corrective Action:** Raw shell eggs cannot be kept at room temperature. These were observed on top of the counter next to the cook prep line. The cook moved the eggs to the refrigerator upon being told.

**Violation:** IMPROPER LABELING OF PREPACKAGED FOODS [HSC 114089-114090]

**Description/Corrective Action:** Detail and deep cleaning is required for the facility. All surfaces at the facility need to be free from food debris and build-up to prevent pests from harboring. Please address this condition and maintain the facility within sanitary standards.

**General Comments:**

Routine inspection -

- \* Observed hot and cold holding temperatures within adequate ranges.
  - steam tables were holding cooked foods above 150F.
  - refrigerated foods were observed below 41F.
- \* Observed chlorine sanitizer at 100 ppm for the final rinse cycle of the dishwasher.
- \* Cooked and ready to eat foods were stored separate from raw meats inside the walk-in units.
- \* Hand washing stations had soap, paper towels and hot water was also available.
- \* Restroom facilities were observed clean and well maintained.

Overall the general cleaning needs improvement in the kitchen and food storage areas. Detailed cleaning is required for all food contact surfaces and non-food contact surfaces such as floors, walls and counters. Please conduct this on a routine basis to reduce the risk of pests.

Thank you for your attention.

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



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<b>OWNER NAME:</b> ROBERT G. ROSE	<b>CERTIFIED FOOD MANAGER:</b> DOLORES DESA	<b>EXP DATE:</b> 3/9/2021	<b>INSPECTOR:</b> Liliana Stransky - REHS

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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: \_\_\_\_\_

*Liliana Stransky - REHS*

Agency Representative

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<b>FACILITY NAME:</b> RYAN'S PLACE RESTAURANT BAKERY	<b>BUSINESS PHONE:</b> Not Specified	<b>RECORD ID#:</b> PR0000467	<b>DATE:</b> March 27, 2019
<b>FACILITY SITE ADDRESS:</b> 330 S 11TH AVE	<b>CITY:</b> HANFORD	<b>ZIP CODE:</b> 93230	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> ROBERT G. ROSE	<b>CERTIFIED FOOD MANAGER:</b> DOLORES DESA	<b>EXP DATE:</b> 3/9/2021	<b>INSPECTOR:</b> 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: IMPROPER COLD HOLDING TEMPERATURE(S) [HSC 113996]

Description/Corrective Action: Top portion of the cold prep unit across from cookline was noted at 47F. Bottom portion of the prep unit was noted at 40F. The lid was removed from the unit. Recommend lowering thermostat to ensure the top portion of the unit is able to maintain 41F and below. Also, use lid to close top portion to maintain proper temperature.

General Comments:

Hand wash stations and restroom has hot and cold water, soap, and paper towels.

Other than noted, cold holding units were noted satisfactory.

Chlorine sanitizer for dishwasher was noted at 50 ppm.

Beans and gravy in the steam table were noted above 135F.

Observed food items stored off the ground.

RESULTS OF EVALUATION:  PASS  NEEDS IMPROVEMENT  FAIL

Reinspection Required: Yes:  No:

Reinspection Date (on or after):           N/A          

Potential Food Safety All Star:

*Dolores Desa*

Received By:

*Susan Lee-Yang - REHS*

Agency Representative

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