



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> APPLEBEE'S NEIGHBORHOOD GRILL & BAR	<b>BUSINESS PHONE:</b> (503) 722-2825	<b>RECORD ID#:</b> PR0009475	<b>DATE:</b> September 09, 2022
<b>FACILITY SITE ADDRESS:</b> 1665 W LACEY BLVD	<b>CITY:</b> HANFORD	<b>ZIP CODE:</b> 93230	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> APPLE MID CAL II, LLC	<b>CERTIFIED FOOD MANAGER:</b> Amanda Delgado	<b>EXP DATE:</b> 1/31/2023	<b>INSPECTOR:</b> Evelyn Elizalde

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 MAINTENANCE OF FACILITY OR EQUIPMENT [HSC 114161-114182 & 114257]

Description/Corrective Action: Repeat violation: The temperature sensor needs to be replaced as indicated by the temperature dial. The manager stated unit will be serviced and is currently using three compartment sink for ware washing in facility.

Repeat violation: Observed grease build up on floors, walls and hood next to cook line. Please ensure facility floors, walls and ceilings are clean at all times.

Observed excessive debris on floor in the bar area near floor drain. Please clean and maintain free of debris to prevent vermin infestation.

Observed missing screen on floor drain next to ice machine. Please provide a screen for drain to prevent blockage in plumbing.

General Comments:

The following was observed during today's inspection:

- Three compartment sinks had hot water at 120 F.
Hand wash stations had hot water, soap and paper towels.
Observed all hot holding food above 135 F.
All refrigeration units were at or below 41 F.

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

Handwritten signature of the inspector.

Received By:

Evelyn Elizalde

Agency Representative

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



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<b>FACILITY SITE ADDRESS:</b> 1665 W LACEY BLVD	<b>CITY:</b> HANFORD	<b>ZIP CODE:</b> 93230	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> APPLE MID CAL II, LLC	<b>CERTIFIED FOOD MANAGER:</b> KRISTIE RIVERA	<b>EXP DATE:</b> 12/16/2025	<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 MAINTENANCE OF FACILITY OR EQUIPMENT [HSC 114161-114182 & 114257]

**Description/Corrective Action:** The dishwasher needs the temperature sensor replaced as indicated by the temperature dial. The manager has contacted Hobart for service to replace the sensor.  
  
Grease build-up was observed surrounding some of the cooking equipment. Address these areas when conducting deep cleaning, and maintain all equipment free of grease build-up.

**Violation:** IMPROPER COLD HOLDING TEMPERATURE(S) [HSC 113996]

**Description/Corrective Action:** The refrigeration drawer beneath the grill was observed holding riblets at 57F and shrimp at 51F. The riblets were discarded at the time of inspection and ice packs were added to the remaining foods. The unit is scheduled to be serviced later in the day.

**General Comments:**

ROUTINE INSPECTION -

- \* All hand washing stations were observed stocked with hand soap, paper towels and hot water was also available.
- \* Refrigeration temperatures were noted below 41F, except for the drawer mentioned above.
- \* The steam table had foods above 145F. Mashed potatoes were observed at 162F.
- \* Foods inside the walk-in are properly stored, covered and labeled to apply the FIFO food rotation method.
- \* Temperature logs are kept electronically and these were available for review during the inspection.
- \* Food manager and food handler certification is available for all employees.

Please address the noted violations in a timely manner.

Thank you for your assistance during today's inspection.

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<b>OWNER NAME:</b> APPLE MID CAL II, LLC	<b>CERTIFIED FOOD MANAGER:</b> KRISTIE RIVERA	<b>EXP DATE:</b> 12/16/2025	<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.

RESULTS OF EVALUATION:  PASS  NEEDS IMPROVEMENT  FAIL

Reinspection Required: Yes:  No:

Reinspection Date (on or after): N/A

Potential Food Safety All Star:

Liliana Stransky - REHS

Received By: \_\_\_\_\_

Agency Representative

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**OFFICIAL INSPECTION REPORT**

<b>FACILITY NAME:</b> APPLEBEE'S NEIGHBORHOOD GRILL & BAR	<b>BUSINESS PHONE:</b> (503) 722-2825	<b>RECORD ID#:</b> PR0009475	<b>DATE:</b> March 24, 2020
<b>FACILITY SITE ADDRESS:</b> 1665 W LACEY BLVD	<b>CITY:</b> HANFORD	<b>ZIP CODE:</b> 93230	<b>INSPECTION TYPE:</b> PUBLIC INFORMATION/EDUCATIOI
<b>OWNER NAME:</b> APPLE MID CAL II, LLC	<b>Program Description:</b> 1107 - KINGS DPH COVID-19	<b>EXP DATE:</b> 1/21/2020	<b>INSPECTOR:</b> Yatee Patel - REHS

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 dinning 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.

This facility was visited today to review and verify the above food and employee safety practices are being followed. A copy of this summary will be emailed to the operator. Please contact our Department for further questions.

**Reinspection Required:** Yes:  No:  **Reinspection Date (on or after):** Not Specified

*Yatee Patel - REHS*

\_\_\_\_\_  
Environmental Health Specialist

Received By: \_\_\_\_\_