



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: CARL'S JR #227	BUSINESS PHONE: (559) 583-6124	RECORD ID#: PR0000618	DATE: July 07, 2022
FACILITY SITE ADDRESS: 840 LACEY BLVD	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: JEFF CASARETTO	CERTIFIED FOOD MANAGER: AMBER PROCTOR	EXP DATE: 1/28/2024	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: IMPROPER MAINTENANCE OF FACILITY OR EQUIPMENT [HSC 114161-114182 & 114257]

Description/Corrective Action: Observed yellow foam spray covering a hole on the side wall next to the ice machine. Please dispose of the excess material as all surfaces must be non absorbent and easily cleanable.

Violation: NO CURRENT FOOD HANDLER CARD CERTIFICATES FOR EMPLOYEES

Description/Corrective Action: An employee by the name of Stephanie Arnellano, does not have an up to date food handler card. The card expired March 25, 2019. Please obtain a new food handler card within thirty days, and send a copy to the department.

General Comments:

Observations:

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

Restrooms were fully stocked with hot water, soap, and a functional air dryer.

All dry storage was well maintained, clean, and placed six inches above the ground.

The ice machine was in clean and in satisfactory condition.

Pest control reports were available for review. The last receipt visit was on 2/3/22. It is recommended by this department to have pest control services once a month to prevent pest from invading the facility. During today's visit, no signs of pests were found.

Food manager card was available. The card expires on 1/28/2024.

Hot holding temperature for the burger patty's was 172.4F.

Hot holding temperature for the onion rings was 140F. The manager stated that after thirty minutes the onion rings are disposed of, she furthermore explained that some food items (not all) are time and temperature controlled.

Hot holding temperature for the bacon was 138.F.

Please correct the above noted deficiencies in a timely manners.

Thank you for your time.

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



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OWNER NAME: JEFF CASARETTO	CERTIFIED FOOD MANAGER: AMBER PROCTOR	EXP DATE: 1/28/2024	INSPECTOR: SEM HAR GEBREGZIABIHE

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

SEM HAR GEBREGZIABIHE

Received By: _____

Agency Representative _____

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: CARL'S JR #227	BUSINESS PHONE: (559) 583-6124	RECORD ID#: PR0000618	DATE: July 29, 2021
FACILITY SITE ADDRESS: 840 LACEY BLVD	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: JEFF CASARETTO	CERTIFIED FOOD MANAGER: AMBER PROCTOR	EXP DATE: 1/28/2024	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:

ROUTINE INSPECTION -

- * The hand washing station in the kitchen had hand soap, paper towels and hot water available.
- * Final cooking temperature for two hamburger patties were monitored at 187F and 192F. Other cooked foods, chicken breasts and chicken starts, were held above 165F.
- * All refrigeration units were observed below 41F.
- * Condiments (tomatoes, lettuce) are held for 4 hours without temperature control and rotated with fresh product. These items were labeled with the time to be discarded.
- * Temperature logs are kept current and recorded daily.
- * Restrooms were clean with stocked hand washing stations.
- * Overall the facility was observed organized, sanitary and well maintained.

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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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: CARL'S JR #227	BUSINESS PHONE: (559) 583-6124	RECORD ID#: PR0000618	DATE: June 21, 2021
FACILITY SITE ADDRESS: 840 LACEY BLVD	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: JEFF CASARETTO	CERTIFIED FOOD MANAGER: AMBER PROCTOR	EXP DATE: 1/28/2024	INSPECTOR: Paven Bath

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:

Handwashing Sink: 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. Temperature logs are upheld and monitored on a routine basis.
 Sanitation: Sanitizing solution for the sanitation buckets were measured at 200 PPM of quaternary ammonium.
 Documentation: Food safety regulatory requirements such proper certification (i.e., California Food Handler Cards and Food Safety Manger Certification) are obtained by the facility. Pest control is serviced on a monthly basis.

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: _____

Paven Bath

 Agency Representative

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