



Restaurant Bakery Permit Inspection Report

Kings County Department of Public Health
Environmental Health Services
330 Campus Dr. Hanford CA 93230
Phone - 559-584-1411 Fax - 559-584-6040
Internet - www.countyofkings.com/health/ehs

INSPECTION REPORT

FOOD VENDING PERMIT - GR4 (250-500)

Facility Name	Facility Address	City/State	Zip Code	
DONUT COUNTRY LLC	1716 N 11TH AVE	HANFORD, CA	93230	
Owner/Operator	Facility Phone No.	Inspection ID	Inspection Result	
SOKHEMARA PAK	5595828121	31737	Pass	
Inspector Name	Inspection Date	Purpose of Inspection	Permit License	Expiration Date
Chaitanya Patel	3/8/2024	Routine Inspection	PR0003540	8/1/2024

An inspection of your facility revealed the following violations of the California Health and Safety Code and/or California Code of Regulations. A reinspection may occur at any time to verify correction of these violations. Please note the date of correction as listed per violation.

NVO = No Violation Observed OUT = Out of Compliance N/A = Not Applicable COS = Corrected On Site UD = UD

Overall Inspection Comment:

A routine inspection was conducted and following was observed.

Hot water temperature at the handwash sink, restroom sink and dishwasher sink were noted to be above 120°F.
The Hand wash sink near the coffee machines was properly stocked with paper towels, soap, and running hot water.
Refrigeration units noted below 40°F.

Ventilation hood above the donut frying area was noted to be clean with moderate amount of grease buildup. Recommend cleaning the system to avoid grease buildup and grease fires. Keep the surrounding areas down and free of grease buildup.

Food manager, certificate active and present on site.

General cleanliness needs to be maintained. The back areas near to refrigerators needs to clean to avoid any buildups for pest harborage. The corners in the dry storage and near the ventilation hood areas need to be deep cleaned.

ATTENTION: There are a total of 0 item(s) marked above in violation. Total Major violations are 0.

Signatures

Received By:

Inspected By:

Inspector Name: **Chaitanya Patel**

Title: **Environmental Health Officer I**

Date: **3/8/2024**

Phone: **559-584-1411**

Email: **Chaitanya.Patel@co.kings.ca.us**



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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: DONUT COUNTRY	BUSINESS PHONE: (559) 584-4040	RECORD ID#: PR0003540	DATE: January 25, 2022
FACILITY SITE ADDRESS: 1716 N 11TH AVE	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: SOKHEMARA PAK/MANYLA HAHN	CERTIFIED FOOD MANAGER: SOKHEMARA PAK	EXP DATE: 5/12/2020	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: RESTROOM FACILITIES NOT MAINTAINED [HSC 114250 & 114276]

Description/Corrective Action: The sink in the restroom was unsanitary. Please be sure to clean this regularly to prevent cross contamination of the food.

General Comments:

OBSERVATIONS:

- Hand washing station was supplied with soap, paper towels, and hot water.
- Besides what was noted above, restrooms were fully stocked with hot water, soap, and paper towels.
- All refrigeration units holding milk, chocolate milk, orange juice, soda, etc. were 41F and below.
- All cases holding donuts, apple fritters, maple bars, etc. were well organized and clean.
- Dry storage were well maintained, clean, organized and six inches above the ground.
- Overall well maintained facility.

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:

K Lane

SEM HAR GEBREGZIABIHE

Received By:

Agency Representative

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