

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 - GR7 (>1 mil)

| Facility Name | | Facility Address | | | City/State | | | Zip Code | | |
|----------------------------------|---------------|--------------------|------------------------|-------------|----------------|-------------------|------|-----------------|----------|--|
| KENTUCKY FRIED CHICKEN | | 412 N REDINGTON | | | HANFORD, CA | | | 93230 | | |
| Owner/Operator | | Facility Phone No. | Inspec | spection ID | | Inspection Result | | | | |
| ARGONAUT CALIFORNIA VENTURES INC | | | 5599242744 | 33417 | 3417 | | Pass | | | |
| Inspector Name | Inspection Da | ate | Purpose of Inspection | | Permit License | | е | Expiration Date | | |
| Chaitanya Patel | 4/1/2024 | | Routine Inspection PRO | | PR0 | R0008990 | | 1/1/ | 1/1/2025 | |

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:

Findings Oberved -

All Handwash sinks were fully stocked with paper towels, soap and running hot water.

Employees were observed frequently washing hands between glove changes and food preparation.

All Restrooms were fully stocked with paper towels, soap and running hot water.

Tempratures observed -

Walk in Freezer - 4F. Walk in Refrigerated Units - 37F.

Hot food Holding Case - 170F. Chicken Thighs noted at 167F. Chicken Bone in Drumsticks noted at 165F.

Chicken nuggets and Chicken Tenders in the hot holding area atop the food prep line observed at 168F.

Food Prep Area Clean and mashed potatoes and gravy temperature observed at 145F.

QT method of sanitizer used. Sanitizer bucket level observed above 200 PPM.

Food Manager Certificate is active and present on site.

cleanliness is satisfactory.

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



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Signatures

Received By:

Inspected By:

Inspector Name: Chaitanya Patel

Title: Environmental Health Officer I

Date: 4/1/2024

Phone: 559-584-1411

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



County of Kings - Department of Public Health

Environmental Health Serivces Division 330 Campus Drive Hanford, CA 93230 Phone - 559-584-1411 Fax - 559-584-6040 Internet - www.countyofkings.com/ehs

FOOD SAFETY EVALUATION REPORT

| EA OIL IEVANAME | BUOINESS BUONE | DECORD ::: " | DATE | | | | | | | |
|---|---|-----------------|--------------------------------|--|--|--|--|--|--|--|
| FACILITY NAME: | BUSINESS PHONE: | RECORD ID#: | DATE: | | | | | | | |
| KENTUCKY FRIED CHICKEN | (541) 273-4639 | PR0008990 | October 04, 2022 | | | | | | | |
| FACILITY SITE ADDRESS: | CITY: | ZIP CODE: | INSPECTION TYPE: | | | | | | | |
| 412 N REDINGTON | HANFORD | 93230 | ROUTINE INSPECTION | | | | | | | |
| OWNED HAVE | | EVP DATE | WAREATAR | | | | | | | |
| OWNER NAME: | CERTIFIED FOOD MANAGER: | EXP DATE: | INSPECTOR: | | | | | | | |
| JEC NEVADA FOODS, LLC | MIGUEL RODRIGUEZ | 4/11/2023 | Evelyn Elizalde | | | | | | | |
| The items (if any) listed below identify the violation(s) that must be | corrected. Thank you for your cooperation | n. | | | | | | | | |
| 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 | Y OR EQUIPMENT | [HSC 1 | 114161-114182 & 114257] | | | | | | | |
| Description/Corrective Action: Observed debris build up at floor sink above soda machine next to drive through | | | | | | | | | | |
| • | se maintain area clean and free of | | J | | | | | | | |
| General Comments: | | | | | | | | | | |
| | | | | | | | | | | |
| The following was observed during today's routine inspection: | | | | | | | | | | |
| The three comments and sink had hat water at 400 F | | | | | | | | | | |
| The three compartment sink had hot water at 120 F. | | | | | | | | | | |
| All hot holding foods were above 135 F. | All pet holding foods were at 41 F. | | | | | | | | | |
| Sanitizer buckets were available all throughout kitchen and replaced on a timely basis. | | | | | | | | | | |
| Hand wash stations had hot water, paper towels and soap. | | | | | | | | | | |
| | | | | | | | | | | |
| | | Reinspection Re | equired: Yes: No: X | | | | | | | |
| RESULTS OF EVALUATION: X PASS NEED | OS IMPROVEMENT FAIL | Reinspection Da | ate (on or after): N/A | | | | | | | |
| | | | | | | | | | | |
| | | | otential Food Safety All Star: | | | | | | | |
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| \sim \sim | | Evelyn Eliza | alde | | | | | | | |
| Received By: | - | Agency Represe | entative | | | | | | | |
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NOTE: This report must be made available to the public on request

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