



Restaurant Bakery Permit Inspection Report

Kings County Department of Public Health
Environmental Health Services
460 Kings County Dr., Suite 101 & 102 Hanford CA 93230
Phone - 559-584-1411 Fax - 559-584-6040
Internet - <https://www.kcdph.com/ehs>

INSPECTION REPORT

Facility Name		Facility Address		City/State		Zip Code	
DELI DELICIOUS #121		1858 W LACEY Blvd		HANFORD, CA		93230	
Owner/Operator		Facility Phone No.		Inspection ID		Inspection Result	
IGNITE FOOD CORPORATION		5595875212		56817		Needs Improvement	
Inspector Name		Inspection Date	Purpose of Inspection		Permit License		Expiration Date
REHS INSPECTOR		2/28/2025	Routine Inspection		EH-FDP-23-000037		2/1/2025

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

Violation Status	Violation Code	Observation
FDA Food Code 2017		
<input type="checkbox"/> NVO <input type="checkbox"/> UD <input type="checkbox"/> NA <input checked="" type="checkbox"/> OUT	2 - SUPERVISION - Certified Food Protection Manager	
The food managers safety certificate was not available. The manager said his certificate had expired and he will submit a new certificate within 30 days.		
<input type="checkbox"/> NVO <input type="checkbox"/> UD <input type="checkbox"/> NA <input checked="" type="checkbox"/> OUT	55 - PHYSICAL FACILITIES - Physical facilities installed, maintained, and clean	
There were two CO2 cylinders that were not secured to the wall. However, the manager corrected it on site and secured the cylinders to the wall with a chain.		

Overall Inspection Comment:

Inspection on this date with Mary Fuerte. All Refrigerators maintained a temperature of 41°F or below. Food in the refrigerators was covered. Food in the dry food storage area was kept six inches above the ground. The hand wash sinks in the kitchen and bathroom were stocked with hot water, paper towels and soap. The temperature of the water at the three compartment sink was above 120°F. Food (Soup, chili, au jus sauce) in hot holding areas was maintained above 135°F. The quaternary ammonia level was 200 ppm. The food prep area, floors, and drains were clean.

Inspection conducted by Keith Jahnke, REHS

ATTENTION: There are a total of 2 item(s) marked above in violation. Total Major violations are 0.



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Signatures

Received By:

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Inspected By:

A handwritten signature in black ink on a light blue background.

Inspector Name: **REHS INSPECTOR**

Title: **Environmental Health Officer**

Date: **2/28/2025**

Phone: **559-584-1411**

Email: **ehs@co.kings.ca.us**