



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

FOOD VENDING PERMIT - GR4 (250-500)

Facility Name		Facility Address		City/State		Zip Code	
PHO STATION, INC.		826 W LACEY Blvd		HANFORD, CA		93230	
Owner/Operator		Facility Phone No.		Inspection ID		Inspection Result	
TOM NGYUEN		5594108313		77660		Pass	
Inspector Name	Inspection Date	Purpose of Inspection		Permit License		Expiration Date	
Lindsay Hullinger	9/25/2025	Routine Inspection		EH-FDP-25-000097		8/1/2026	

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:



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Observations from today's routine inspection:

ServSafe food program manager certificate is on site

The handwash sink has hot water measuring over 100F. Soap and paper towels are available. Splash guards were present when required.

No evidence of vermin or other pests.

The 3 compartment sink has hot water measuring 135F. Floor sinks are observed clear of debris build up. Food prep sinks also have hot water reaching over 120f. All sinks are observed being used as designated.

All reach in refrigerators and service bars measure below 44F. The walk in freezer is organized and measured 18F. All products are covered appropriately.

The walk in refrigerator measures below 41F.

All foods throughout the facility are stored at least 6 inches off the ground and are observed with covers. Foods are organized in a manner to prevent cross contamination, with meats on the lowest shelves.

The walk in refrigerator and freezer is observed with foods covered and stored at least 6 inches off the ground.

The dining room is observed clean and in good condition.

The restrooms have warm water, soap, and paper towels.

The ice machines are observed clear of grime build up. Ice scoops are stored in a separate container.

Overall, this facility is observed in good operating conditions and no violations were observed on this date.

Thank you.

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: **Lindsay Hullinger**

Title: **Environmental Health Officer**

Date: **9/25/2025**

Email: **Lindsay.hullinger@co.kings.ca.us**

Phone:



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