### 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.
- **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
FOOD SAFETY EVALUATION REPORT

<table>
<thead>
<tr>
<th>FACILITY NAME:</th>
<th>BUSINESS PHONE:</th>
<th>RECORD ID#:</th>
<th>DATE:</th>
</tr>
</thead>
<tbody>
<tr>
<td>DONUT COUNTRY</td>
<td>(559) 584-4040</td>
<td>PR0003540</td>
<td>January 25, 2022</td>
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</table>

<table>
<thead>
<tr>
<th>FACILITY SITE ADDRESS:</th>
<th>CITY:</th>
<th>ZIP CODE:</th>
<th>INSPECTION TYPE:</th>
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<tbody>
<tr>
<td>1716 N 11TH AVE</td>
<td>HANFORD</td>
<td>93230</td>
<td>ROUTINE INSPECTION</td>
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<table>
<thead>
<tr>
<th>OWNER NAME:</th>
<th>CERTIFIED FOOD MANAGER:</th>
<th>EXP DATE:</th>
<th>INSPECTOR:</th>
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</thead>
<tbody>
<tr>
<td>SOKHEMARA PAK/MANYLA HAHN</td>
<td>SOKHEMARA PAK</td>
<td>5/12/2020</td>
<td>SEMHAR GEBREGZIABIHE</td>
</tr>
</tbody>
</table>

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:  

<table>
<thead>
<tr>
<th>PASS</th>
<th>NEEDS IMPROVEMENT</th>
<th>FAIL</th>
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</table>

<table>
<thead>
<tr>
<th>Reinspection Required: Yes: No: Reinspection Date (on or after):</th>
<th>N/A</th>
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</thead>
<tbody>
<tr>
<td>Potential Food Safety All Star:</td>
<td></td>
</tr>
</tbody>
</table>

SEMHAR GEBREGZIABIHE  
Agency Representative

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