



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 - GR2 (12-100)

Facility Name		Facility Address		City/State	Zip Code
DONUT KING		1000 N 10TH AVE		HANFORD, CA	93230
Owner/Operator		Facility Phone No.	Inspection ID	Inspection Result	
NARIN CHHANN		5595849020	58406	Pass	
Inspector Name	Inspection Date	Purpose of Inspection		Permit License	Expiration Date
Chaitanya Patel	4/4/2025	Routine Inspection		PR0005507	1/1/2026

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

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	39 - PREVENTION OF FOOD CONTAMINATION - Contamination prevented during food preparation, storage, and display	
Uncovered food items were noted close to the ground on a shelf next to prep table for donuts. A person was also sweeping the floor close to the food which was left uncovered. Cover all foods when not in use to prevent cross contamination.		

Overall Inspection Comment:

Inspection conducted and following is observed ;

2 compartment dishwashing sink, also used as handwash sink noted stocked with paper towels, soap and running hot water."

Refrigeration units noted below 41F.

Ventilation hood system noted with minor buildup. Clean regularly to avoid buildup.

Food managers certification available, active and present on site.

General cleanliness is noted at the facility .Facility noted free of pest. Pest control conducted on a monthly basis.

ATTENTION: There are a total of 1 item(s) marked above in violation. Total Major violations are 0.



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Signatures

Received By:

A handwritten signature in black ink, appearing to be "Fredy", on a light blue background.

Inspected By:

A handwritten signature in black ink, appearing to be "C. Patel", on a light blue background.

Inspector Name: **Chaitanya Patel**

Title: **Environmental Health Officer I**

Date: **4/4/2025**

Phone: **559-584-1411**

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



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Owner/Operator		Facility Phone No.		Inspection ID		Inspection Result	
NARIN CHHANN		5595849020		31677		Pass	
Inspector Name		Inspection Date	Purpose of Inspection		Permit License		Expiration Date
Chaitanya Patel		3/8/2024	Routine Inspection		PR0005507		1/2/2025

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:

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 2 Compartment dishwash is also used as handwash sink. This area also holds soap and paper towels for handwash. 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 is in satisfactory condition .

Flavored coffee dispenser nozzles need to be maintained free of buildup. Ensure cleaning of nozzles as needed.

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**