Overall Inspection Comment:
Lunch today includes chicken sandwich, Potato Wedges and broccoli. Food was being prepared and stored in hot holding boxes during the inspection. The hot holding temperature was noted above 135°F.
Chicken Patty Temperature observed to be measured above 190°F during transfer of food from oven to hot holding. Temperature logs are maintained.
Multiple separate Refrigeration units noted below 41°F during inspection. Milk carton refrigeration unit noted below 41°F.
Handwash sink stocked with paper towels and soap. Running hot water measured above 120°F at handwash and dishwash sinks. All items in the dry storage area as well as the walk in refrigeration units noted to be stored at least 6 inches above ground.
Food Manager Certificate active and present on site.
Facility maintains good standards for food safety and food preparation.

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

Overall Inspection Comment:
A routine inspection was conducted and following was observed.

Menu for lunch today includes beef taco sticks, refried beans and grapes as the fruit of the day. While inspection was conducted, re-warming of beef taco sticks were observed. Oven used to re-warm beef taco sticks was observed above 275°F. Temperature logs were observed up to date. Refried Beans in ready to serve hot holding section was noted at 142°F.
Hot water temperature at the handwash sink, restroom sink and dishwasher sink were noted to be above 120°F.
Sanitizer levels in the sanitation sink and the sanitizer bucket were measured above 400 ppm.
Hand wash sink was properly stocked with paper towels, soap, and running hot water.
Refrigeration units noted below 41°F. Milk Cartoon refrigeration unit noted below 41°F.
Ventilation hood above the cooking area was noted clean.
General cleanliness in satisfactory condition.

ATTENTION: There are a total of 0 item(s) marked above in violation. Total Major violations are 0.
Restaurant Bakery Permit Inspection Report
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INSPECTION REPORT
FOOD VENDING PERMIT - NONPROFIT

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Inspector Name: Chaitanya Patel
Title: Environmental Health Officer I
Date: 11/6/2023
Phone: 559-584-1411
Email: Chaitanya.Patel@co.kings.ca.us