



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 - GR7 (>1 mil)

Facility Name	Facility Address	City/State	Zip Code	
KENTUCKY FRIED CHICKEN	1019 N LEMOORE AVE	LEMOORE, CA	93245	
Owner/Operator	Facility Phone No.	Inspection ID	Inspection Result	
ARGONAUT CALIFORNIA VENTURES INC	5599242744	26757	Pass	
Inspector Name	Inspection Date	Purpose of Inspection	Permit License	Expiration Date
Isaac Coria	12/11/2023	Routine Inspection	PR0008991	1/1/2025

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

Overall Inspection Comment:

Observations from routine inspection.
Hand wash sink was fully stocked and water temperature reached 100F.
Three compartment sink water temperature reached 120F. Water concentration was 200 for quat.
Cold storage unit below 40F.
All food items were 6 inches above the ground and no debris present on the floor.
New flooring was installed last week in the entire kitchen area.
Food safety handler for Manager was shown Gema Ayon expired 5/23/25
No violations observed.

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: **Isaac Coria**

Title: **Environmental Health Officer**

Date: **12/11/2023**

Phone:

Email: **Isaac.Coria@co.kings.ca.us**



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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: KENTUCKY FRIED CHICKEN	BUSINESS PHONE: (559) 924-2744	RECORD ID#: PR0008991	DATE: July 09, 2021
FACILITY SITE ADDRESS: 1019 N LEMOORE AVE	CITY: LEMOORE	ZIP CODE: 93245	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: JEC NEVADA FOODS, LLC	CERTIFIED FOOD MANAGER: Juan C Garcia	EXP DATE: 6/9/2022	INSPECTOR: Veronica Ochoa -REHS

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: IMPROPER MAINTENANCE OF HANDWASH FACILITIES [HSC 113953 - 113593.2]

Description/Corrective Action: The hand wash station to the women's restroom did not have hot water and the nozzle to the hot water side did not stay on when pressed. This issue was brought up during the facility's last routine inspection. Please repair the issue with restroom's hand wash station.

Violation: IMPROPER CLEANING OF UTENSILS AND EQUIPMENT [HSC 114095-114099.5 & 114101-114119]

Description/Corrective Action: The quat sanitizer at the three compartment sink and sanitizer buckets measured at 100 ppm. Quat sanitizer must measure at 200 ppm. An employee on duty was asked for test strips to verify the sanitizer concentrations; however, test strips could not be located. Please make sure quat sanitizer test strips are obtained so that the sanitizer concentration can be verified.

General Comments:

The hand wash stations in the kitchen area were stocked with soap, paper towels, and hot water. Cold holding units measured at or below 41F. Chicken and chicken strips in the hot holding units measured at 180F. Past temperature logs could not be checked during the inspection since the employee on duty did not know how to look at previous days on the digital tablet that it used to store the temperature logs. Please ensure employees are trained on how to use the digital tablet.

RESULTS OF EVALUATION: [X] PASS [] NEEDS IMPROVEMENT [] FAIL

Reinspection Required: Yes: [] No: [X]

Reinspection Date (on or after): N/A

[] Potential Food Safety All Star:

marcos

Received By:

Veronica Ochoa -REHS

Agency Representative

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