



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 - NONPROFIT

Facility Name		Facility Address		City/State		Zip Code	
ADVENTIST HEALTH HANFORD		115 MALL DR		HANFORD, CA		93230	
Owner/Operator		Facility Phone No.		Inspection ID		Inspection Result	
ADVENTIST HEALTH CENTRAL VALLEY NETWORK		5595371762		74816		Pass	
Inspector Name	Inspection Date	Purpose of Inspection		Permit License		Expiration Date	
Lindsay Hullinger	9/4/2025	Routine Inspection		PR0008612		8/31/2025	

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



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Overall Inspection Comment:

This facility has a cafeteria and a small coffee cafe. Observations from today's routine food inspection:

All ware washing and food preparation sinks have hot water measuring at least 120F.

The facility has a temperature log attached to each hot or cold holding unit. The logs are complete and no temperature issues are observed. For the hot-holding foods, the food items are discarded after 4 hours. All food items that are prepared and ready for consumption are marked with the date of preparation and the use by date. They are also marked with the time they are placed into the service bars.

All refrigeration units are observed below 41F. The walk in refrigerator and freezer are observed well organized with foods arranged to prevent potential contamination. All containers of cut fruit/vegetables are observed covered. Meat is observed being thawed in the refrigerator; sealed packages are placed into pans and are stored on their own shelving unit. The walk-in freezer is also observed well organized with all foods in sealed or covered containers. External thermometers are attached and read the same temperature observed by the inspector. Temperature logs are also attached to each unit, which are updated periodically throughout the day.

Employees are observed with hair nets to prevent contamination. Gloves are used as needed. Hand wash sinks are located at convenient locations throughout the kitchens. Warm water, soap, and paper towels are available at all hand wash stations.

Floors are observed free of clutter and debris. Floor sinks are observed free of clutter and debris.

Overall, this facility is observed in good operating conditions. No violations were observed today. 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: **9/4/2025**

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

Phone:



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ADVENTIST HEALTH HANFORD	115 MALL DR	HANFORD, CA	93230	
Owner/Operator	Facility Phone No.	Inspection ID	Inspection Result	
ADVENTIST HEALTH CENTRAL VALLEY NETWORK	5595371762	53956	Pass	
Inspector Name	Inspection Date	Purpose of Inspection	Permit License	Expiration Date
Jesus Crespin	1/30/2025	Routine Inspection	PR0008612	8/31/2025

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.

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Violation Status	Violation Code	Observation
FDA Food Code 2017		
☐ NVO ☐ UD ☐ NA ☒ OUT	50 - PHYSICAL FACILITIES - Hot and cold water available, adequate pressure	

Hand wash sink next to hot food serving bar did not reach 100F. Hand wash sinks along the north wall of the kitchen did not reach 100F. The 3- compartment sink did not reach 120F. A few of the sinks were fixed on site. Please fix all hand wash, and 3-compartments sinks, so that:

Water from Hand wash sinks reach a temperature of 100F

Water from 3-Compartment and Food Prep sinks reach 120F

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Overall Inspection Comment:

The kitchen and cafe at Adventist Health in Hanford was inspected today. Consent was given by Tanja Renzi, kitchen supervisor. The following observations were made:

Kitchen:

Hand wash sinks were supplied with soap, and paper towels.

All refrigeration units were temperatured below 41F. All food stored in refrigeration units was stored appropriately and 6 inches off of the ground. All freezer units were temperatured below 10F.

3-Compartment sink was set up correctly. Quaternary Ammonia is used for sanitization. Quat concentration was measured at 400PPM. Facility also uses high temperature dish washer. Facility keeps active log of dishwasher temperatures, this log was reviewed during the inspection.

All hot holding units were temperatured above 135F. Beef and soy based meat alternative were temperatured above 135F.

All prepackaged food was not expired and was stored 6 inches off of the ground.

Food managers certificates were reviewed and certificate expires in 2026.

Please fix all sinks, and please send pest control invoice to our office within 30 days.

A reinspection will be conducted in 30 days to observe sink temperature.

Cafe:

Hand wash sink was stocked with soap, and paper towels. Water from the hand wash sinks was temperatured at 100F.

All refrigeration units were functioning and were temperatured below 41F.
All dairy was stored appropriately with lids intact.

3-Compartment sink was set up correctly. Quaternary ammonia is used to sanitize equipment. Concentration was measured at 400PPM.

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 read "Jesus Crespin", on a light blue background.

Inspected By:

A handwritten signature in black ink, appearing to read "Jesus Crespin", on a light blue background.

Inspector Name: **Jesus Crespin**

Title: **EHS**

Date: **1/30/2025**

Phone:

Email: **Jesus.Crespin@co.kings.ca.us**