



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		
THAI THAI RESTAURANT		150 N 12TH AVE STE. 105		HANFORD, CA		93230		
Owner/Operator			Facility Phone No.		Inspection ID		Inspection Result	
PANEE KANNUANG			5594150228		78499		Pass	
Inspector Name		Inspection Date	Purpose of Inspection		Permit License		Expiration Date	
Tong Yang		9/30/2025	Routine Inspection		PR0011034		8/1/2026	

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



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)

Overall Inspection Comment:

During Today inspection, the following were observed,

Handwashing sink have hot water temperature observed above 100F, supplied with single use paper towel and hand soap.

3 compartment sink have hot water observed above 120F, and use quaternary as sanitizer. Dish washing unit observed functioning.

Refrigeration unit temperature observed at 41F and below, the Freezer unit temperature observed at 5F and below. All items in freezer observed frozen. All items are covered and stored neatly off floor by 6inches. Dry storage are observed stored neatly and off floor by 6inches.

All cold holding units observed temperature at 41F and below.

All hot holding units observed temperature at 135F and above.

Ventilation Hood observed no grease buildup. Floor and wall observed with no debris and or buildup.

Food contact and preping areas are observed clean and organized.

Men and women restroom have tissue paper, single hand use paper towel, sink with hot water observed 100F and above, and hand washing soap. Toilet are observed functioning.

Food Handler Manager certificate for Panee Kannuang verified valid and expire 01/25/2026

Inspection during busy lunch time, overall cleanliness observed good.

please have sanitizer test strip and thermometer on site

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: **Tong Yang**

Title:

Date: **9/30/2025**

Email: **Tong.Yang@co.kings.ca.us**

Phone: