



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 - GR7 (>1 mil)

Facility Name		Facility Address		City/State		Zip Code	
KENTUCKY FRIED CHICKEN		412 N REDINGTON		HANFORD, CA		93230	
Owner/Operator		Facility Phone No.		Inspection ID		Inspection Result	
ARGONAUT CALIFORNIA VENTURES INC		5599242744		53517		Pass	
Inspector Name	Inspection Date	Purpose of Inspection		Permit License		Expiration Date	
Jesus Crespin	1/27/2025	Routine Inspection		PR0008990		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

Overall Inspection Comment:

A routine restaurant inspection was conducted today. Consent was given by the Person-In-Charge, Bobbie. The follow observations were made:

All hand wash sinks were stocked with paper towels, and soap. All hand wash sinks dispensed water at 100F.

3-Compartment sink was set up correctly. Water dispensed from the sink was temperatured at 120F. Quaternary ammonia is used for sanitization.

All refrigeration units were temperatured and were below 41F. All freezer units were temperatured below 10F. All food in these units was stored on shelves that were at least 6 inches off of the ground.

All hot holding units were maintaining a temperature of greater than 135F. Chicken nuggets, mashed potatoes, and Mac-and-Cheese were temperatured and were above 135F.

All cold holding units were functioning correctly. Coleslaw was temperatured below 41F.

Fryer was observed to have debris build up in the compartment below the fryer, please clean this to prevent potential vermin.

Hand wash sinks was observed to take about 5 mins or greater to reach at temperature of 100F. Please remind staff of hand washing procedures.

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



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Signatures

Received By:

A handwritten signature in black ink on a light blue background.

Inspected By:

A handwritten signature in black ink on a light blue background.

Inspector Name: **Jesus Crespin**

Title: **EHS**

Date: **1/27/2025**

Phone:

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



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ARGONAUT CALIFORNIA VENTURES INC		5599242744		33417		Pass	
Inspector Name		Inspection Date	Purpose of Inspection		Permit License		Expiration Date
Chaitanya Patel		4/1/2024	Routine Inspection		PR0008990		1/1/2025

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Overall Inspection Comment:

Findings Observed -

All Handwash sinks were fully stocked with paper towels, soap and running hot water.
Employees were observed frequently washing hands between glove changes and food preparation.
All Restrooms were fully stocked with paper towels, soap and running hot water.
Temperatures observed -
Walk in Freezer - 4F. Walk in Refrigerated Units - 37F.
Hot food Holding Case - 170F. Chicken Thighs noted at 167F. Chicken Bone in Drumsticks noted at 165F.
Chicken nuggets and Chicken Tenders in the hot holding area atop the food prep line observed at 168F.
Food Prep Area Clean and mashed potatoes and gravy temperature observed at 145F.
QT method of sanitizer used. Sanitizer bucket level observed above 200 PPM.
Food Manager Certificate is active and present on site.
cleanliness is satisfactory.

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Received By:

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Inspected By:

A handwritten signature in black ink on a light blue background.

Inspector Name: **Chaitanya Patel**

Title: **Environmental Health Officer I**

Date: **4/1/2024**

Phone: **559-584-1411**

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