



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	
168 SUPER BUFFET INC		208 N 12TH AVE STE 101		HANFORD, CA		93230	
Owner/Operator		Facility Phone No.		Inspection ID		Inspection Result	
BENNY TANG		5595839888		58536		Needs Improvement	
Inspector Name		Inspection Date	Purpose of Inspection		Permit License		Expiration Date
Chaitanya Patel		4/3/2025	Routine Inspection		PR0009858		12/1/2025

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

Violation Status	Violation Code	Violation Summary	Observation
FDA Food Code 2017			
<input type="checkbox"/> -Select- <input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> NA <input type="checkbox"/> NO	21 - TIME AND TEMPERATURE CONTROL FOR SAFETY - Proper hot holding temperatures	Hot holding for buffet line foods for Orange chicken, cooked salmon, cooked shrimp, cooked fired rice noted below 135F. Facility uses time as temperature control but no labels were noted on when the foods were put into buffet line for serving and holding. Labels need to be added for use of time as temperature control.	
<input type="checkbox"/> -Select- <input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A	35 - FOOD TEMPERATURE CONTROL - Approved thawing methods used	Noted bags of shrimp bring defrosted in the prep sink with water filled in the sink. This is inappropriate method of thawing. Proper methods include - running water tap and placing food under the tap. Moving food from freezer unit to refrigerator units. Microwaving frozen foods.	



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Overall Inspection Comment:

Facility inspection was conducted and the following is observed.

Handwash Sink hot water temperature noted above 100F. Paper towels and soap available at the handwash sink. This facility has none handwash sink.

3 compartment dishwasher sink running hot water temp noted above 120F.

Ansul ventilation hood noted with minor grease buildup on the vents. Ventilation hood cleaned every 3 months by a commercial service company. All items in the dry storage areas noted at least 6 inches off the ground.

Cold holding temperatures of chopped and sliced tomatoes, onions and lettuce noted at 38F in the food prep refrigeration line unit. Cold holding temperatures for uncooked raw meats noted in a prep refrigerator units noted below 41F. All refrigeration units measured noted below 41F. Some items were noted to be stored uncovered in the walk in refrigeration units. Cover all foods when not in use.

Food Manager Certification available on site for review. Current and Active.

Cleanliness is satisfactory. Clean all equipment after use to avoid cross contamination. Facility noted pest free and pest control conducted on a monthly basis.

Facility needs to contact Public health, Environmental Division as there is a large stationary, mounted CO2 tank at the facility. This tank is required to be regulated under CUPA program.

ATTENTION: There are a total of 2 item(s) marked above in violation. Total Major violations are 0.

Signatures

Received By:

Inspected By:

Inspector Name: **Chaitanya Patel**

Title: **Environmental Health Officer I**

Date: **4/3/2025**

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

Phone: **559-584-1411**



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CERTIFICATION OF RETURN TO COMPLIANCE

I certify that the violations noted above on this report have been corrected. I have personally examined any documentation attached to the certification to establish that the violations have been corrected.

Signature: _____ Title: _____ Date: _____