



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	
FLEET RESERVE ASSOCIATION		788 E D ST		LEMOORE, CA		93245	
Owner/Operator		Facility Phone No.		Inspection ID		Inspection Result	
				81058		Pass	
Inspector Name		Inspection Date	Purpose of Inspection		Permit License		Expiration Date
Tong Yang		10/13/2025	Routine Inspection		PR0000603		8/31/2026

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



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Overall Inspection Comment:

Today inspection, the following were observed,

Handwash sink have hot water observed temperatures reading at 100F and above. Have hand soap and single use paper towel.

3 compartment sink have hot water, observed temperatures reading at 120F and above.

Freezer units were observed with temperatures reading at 10F and below. Items were observed frozen. Walkin cooler was observed temperatures reading at 41F and below, housing mostly alcohol beverages.

In kitchen there is a cold holding serving unit, observed temperatures reading at 41F and below (unit in operation but no food in unit)

Ice machine observed clean and scooper properly stored in container.

Kitchen floor and wall observed clean (no activity at time of inspection)

Both restroom have hot water observed temperature at 100F and above, with hand soap and single use paper towel.

Food safety manager certificate verified valid and expire on 05/02/27.

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: **10/13/2025**

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

Phone: