



County of Kings - Department of Public Health

Environmental Health Services Division

330 Campus Drive Hanford, CA 93230

Phone - 559-584-1411 Fax - 559-584-6040

Internet - www.countyofkings.com/ehs

FOOD SAFETY EVALUATION REPORT

<b>FACILITY NAME:</b> DONUT CAFE	<b>BUSINESS PHONE:</b> (979) 665-9206	<b>RECORD ID#:</b> PR0010733	<b>DATE:</b> December 09, 2022
<b>FACILITY SITE ADDRESS:</b> 2455 N 10TH AVE	<b>CITY:</b> HANFORD	<b>ZIP CODE:</b> 93230	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> CHAMROUEN MAK	<b>CERTIFIED FOOD MANAGER:</b> Not Specified	<b>EXP DATE:</b>	<b>INSPECTOR:</b> Troy Hommerding-REHS

The items (if any) listed below identify the violation(s) that must be corrected. Thank you for your cooperation. One reinspection will be conducted (if needed) at no charge. A service fee is assessed for each additional reinspection required.

**Violation:** IMPROPER CLEANING OF UTENSILS AND EQUIPMENT [HSC 114095-114099.5 & 114101-114119]

**Description/Corrective Action:** The facility was observed with old food debris build-up (Flour, donut mix, sugar) in and around the facility equipment. This facility requires a deep cleaning. Please clean in around all equipment and food prep areas.

**Violation:** IMPROPER EXCLUSION OF VERMIN OR ANIMALS [HSC 114259-114259.3]

**Description/Corrective Action:** Rodent droppings were observed under the three compartment sink. Green blocks of rodent bait were observed on the floor under one of the prep tables. Please do not use these types of baits for this facility. Please contact a professional pest control company for service.

**Violation:** RESTROOM FACILITIES NOT MAINTAINED [HSC 114250 & 114276]

**Description/Corrective Action:** Restroom facility for employee use, the toilet was not flushing properly. The operator stated the building water was shut off for repairs yesterday and was turned back on today. The hand wash sink is functional and has hot water. Please investigate why the toilet does not have water.

**Violation:** IMPROPER CLEANING OF UTENSILS AND EQUIPMENT [HSC 114095-114099.5 & 114101-114119]

**Description/Corrective Action:** The three compartment sink was observed blocked by clutter. Please remove all items from the three compartment sink so proper cleaning of utensils can be accomplished.

**Violation:** IMPROPER MAINTENANCE OF HANDWASH FACILITIES [HSC 113953 - 113593.2]

**Description/Corrective Action:** Hand wash sink on the front service line does not have hot water. The operator stated the Point of Use water heater was removed due to a malfunction. Please provide hot water to this hand wash sink.

**Violation:** UNNECESSARY ITEMS AND LITTER (HSC 114257.1)

**Description/Corrective Action:** Several large pieces of equipment were observed to either be non-functional or not being used. Please remove all items not being used to reduce clutter

**General Comments:**

All cold holding temperatures were measured below 41°F.

Hand wash sink in the restroom was observed stocked, hot & cold running water with a hand dryer.

Hand wash sink in the back area was stocked.

A re-inspection will be conducted on or after January 10, 2023 for the noted violations noted today. One re-inspection is conducted free of charge, if further re-inspection area required, you will be invoiced \$226.00 per re-inspection after the first one.

NOTE: This report must be made available to the public on request



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One reinspection will be conducted (if needed) at no charge. A service fee is assessed for each additional reinspection required.

RESULTS OF EVALUATION:  PASS  NEEDS IMPROVEMENT  FAIL

Reinspection Required: Yes:  No:

Reinspection Date (on or after): 1/10/2023

Potential Food Safety All Star:

Troy Hommerding-REHS

Received By:

Agency Representative

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