



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 - GR4 (250-500)

Facility Name		Facility Address		City/State		Zip Code	
LITTLE CAESARS PIZZA		1316 WHITLEY AVE		CORCORAN, CA		93212	
Owner/Operator		Facility Phone No.		Inspection ID		Inspection Result	
LUCKY LUKE'S FOODS INC		6617037133		58076		Needs Improvement	
Inspector Name		Inspection Date	Purpose of Inspection		Permit License		Expiration Date
REHS INSPECTOR		3/21/2025	Routine Inspection		PR0009202		9/1/2025

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	Observation
FDA Food Code 2017		
<input type="checkbox"/> NVO <input type="checkbox"/> UD <input type="checkbox"/> NA <input checked="" type="checkbox"/> OUT	2 - SUPERVISION - Certified Food Protection Manager	
The certified food protection manager certificate has expired. Please submit a current food protection manager certificate within 30 days to Kings County Environmental Health.		
<input type="checkbox"/> NVO <input type="checkbox"/> UD <input type="checkbox"/> NA <input checked="" type="checkbox"/> OUT	51 - PHYSICAL FACILITIES - Plumbing installed, proper backflow devices	
The drain pipe from the three compartment sink is not 1/4 inch above the drain. It extends slightly below the top of the drain. This must be fixed to prevent the possibility of backflow.		

Overall Inspection Comment:

Inspection on the date with Priscilla Hernandez. The hand wash sinks in the kitchen and bathroom were stocked with paper towels, soap and hot water (100°F). The water at the three compartment sink reached a temperature above 120°F. All refrigerators were maintained at 41°F or below. Food was stored 6 inches above the ground. Food in the hot holding areas were maintained at 135°F or above.

Inspection conducted by Keith Jahnke, REHS

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



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Signatures

Received By:

A handwritten signature in black ink, appearing to be "V. H. J.", on a light blue background.

Inspected By:

A handwritten signature in black ink, appearing to be "K. C.", on a light blue background.

Inspector Name: **REHS INSPECTOR**

Title: **Environmental Health Officer**

Date: **3/21/2025**

Phone: **559-584-1411**

Email: **ehs@co.kings.ca.us**