



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	
CHUBBY'S DINER		855 N LEMOORE AVE STE 117		LEMOORE, CA		93245	
Owner/Operator		Facility Phone No.		Inspection ID		Inspection Result	
LI PING WANG		5599258889		78101		Pass	
Inspector Name		Inspection Date	Purpose of Inspection		Permit License		Expiration Date
Tong Yang		9/30/2025	Routine Inspection		PR0010375		7/1/2026

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



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Overall Inspection Comment:

During Today inspection, the following were observed,

Handwashing sink have hot water temperature observed above 100F, supplied with single use paper towel and hand soap.

3 compartment sink have hot water observed above 120F, and use Bleach as sanitizer. Dish washing unit observed function properly.

Refrigeration unit temperature observed at 41F and below, the Freezer unit temperature observed at 5F and below. All items in freezer observed frozen.

(Observed wrapped sausages stage right under freezer fan unit, item moved by employee Angel Cruz). All items are covered and off floor by 6inches.

All cold holding units observed temperature at 41F and below.

All hot holding units observed temperature at 135F and above.

Both men and women restroom have tissue paper, single hand use paper towel, sink with hot water observed 100F and above, and hand washing soap. Toilet are observed functioning.

*Observed back door opened with no air curtain. Please keep door close to prevent pests.

*Observed small buildup on front ice machine underneath the lid, please clean

Food Handler certificate for Eliabeth V. Martinez verified valid and expire 08/23/2028, Angel Cruz expire 08/25/2028

Jonathan Alvarez expire 08/21/2028

Overall cleanliness acceptable due to activities in kitchen during time of inspection.

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: **9/30/2025**

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

Phone: