



Retail Market 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 - RM3 (2001-5000)

Facility Name	Facility Address	City/State	Zip Code	
BANGAR'S CHEVRON	1680 W HANFORD-ARMONA RD	HANFORD, CA	93230	
Owner/Operator	Facility Phone No.	Inspection ID	Inspection Result	
BANGAR'S PLAZA	5595849783	50457	Needs Improvement	
Inspector Name	Inspection Date	Purpose of Inspection	Permit License	Expiration Date
REHS INSPECTOR	11/27/2024	Routine Inspection	PR0007493	8/1/2025

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"/> N/A	50 - PHYSICAL FACILITIES - Hot and cold water available, adequate pressure	Water at the three compartment sink only reached a temperature of about 100°F. The water heater had been turned to warm because they had been doing some recent plumbing in the store. The water heater was turned back to hot and the temperature reached 120°F after about 20 minutes.	



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Overall Inspection Comment:

Inspection on this date with Agary Ascencio. The hand wash sinks in the kitchen and bathroom were stocked with hot water, paper towels, and soap. All refrigerators maintained a temperature of 41°F or below. Food (hot dogs, hot pockets, burritos) in hot holding areas maintained the temperature above 135°. The temperature of water at the three compartment sink was 120°F. All food was stored 6 inches above the ground. The food manager safety certificate expires July 20, 2027.

Inspection conducted by Keith Jahnke, REHS

ATTENTION: There are a total of 1 item(s) marked above in violation. Total Major violations are 0.

Signatures

Received By:

Inspected By:

Inspector Name: **REHS INSPECTOR**

Title: **Environmental Health Officer**

Date: **11/27/2024**

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

Phone: **559-584-1411**

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: _____