



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 - GR6 (750- 1mil)

Facility Name		Facility Address		City/State		Zip Code	
SONIC DRIVE IN		246 S 12TH AVE		HANFORD, CA		93230	
Owner/Operator		Facility Phone No.		Inspection ID		Inspection Result	
SCOTT MCMILLAN		6612034808		76696		Needs Improvement	
Inspector Name	Inspection Date	Purpose of Inspection		Permit License		Expiration Date	
Chaitanya Patel	9/19/2025	Routine Inspection		PR0006879		10/1/2026	

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

Violation Status	Violation Code	Violation Summary	Observation
FDA Food Code 2017			
☐ -Select- ☐ IN ☒ OUT ☐ N/A	52 - PHYSICAL FACILITIES - Sewage and Waste water properly disposed	Waste water from cleaning the floors nightly noted to be accumulating near the handwash sink located towards the front of Facility next to ice cream/milkshakes toppings station. Tiles are noted broken and water from cleaning the floors is accumulated in the area. Facility needs to fix/repair/replace the tiles and water accumulation issues within 5 business days. A Follow-up (Billed) will be conducted to observe compliance with this violation.	



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☐ -Select- ☐ IN ☒ OUT ☐ N/A	55 - PHYSICAL FACILITIES - Physical facilities installed, maintained, and clean	Wastewater from floor cleaning from the previous night has been observed accumulating near handwash sinks, dishwashing sinks, the back door, under the milkshake machine, and under the refrigerator unit that houses the toppings. Thorough cleaning is necessary to prevent accumulation, which can lead to pest infestations, unpleasant odors, and cross-contamination of waste water with food preparation areas. In the back area adjacent to the walk-in freezer, the ceiling has been observed to be leaking. This issue must be addressed and resolved promptly. Next to the fat fryer areas, significant oil accumulation has been observed on the floors and equipment. Regular cleaning is essential to prevent the buildup of oil and maintain a hygienic environment. A follow-up inspection (Billed) will be conducted within five days to assess compliance with this violation.	
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Overall Inspection Comment:

Facility inspection was conducted and the following is observed.

Handwash Sink hot water temperature noted above 100F. Paper towels and soap available at the handwash sink. This facility has multiple handwash sink.

3 compartment dishwasher sink running hot water temp noted above 120F.

Cold holding temperatures of chopped and sliced tomatoes, onions and lettuce noted at 38F in the food prep refrigeration line unit. All refrigeration units measured noted below 41F. make sure to store all items in the walk in refrigeration units atleast 4 inches off the ground and First In, First out method.

Food Manager Certification available on site for review. Current and Active.

Cleanliness is unsatisfactory. Clean all equipment after use to avoid cross contamination. Maintain floors free fo water accumulation. Pest control conducted on a monthly basis.

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

Signatures

Received By:

Inspected By:

Inspector Name: **Chaitanya Patel**

Title: **Environmental Health Officer I**

Date: **9/19/2025**

Email: **Chaitanya.Patel@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: _____