Overall Inspection Comment:
A routine inspection was conducted and following was observed.

Hot water temperature at the 3 compartment dishwasher sink were noted to be above 120°F.
Three compartment sink is also being used as hand wash station. Hand wash sink was properly stocked with paper towels, soap, and running hot water.
Chlorine sanitizer bucket for kitchen area noted above 100PPM.
Facility is limited on space and used multiple reach in refrigeration units. Refrigeration units noted below 41°F. Proper refrigeration procedures were observed. Meats and produce were stored in separate refrigeration units.
Cold holding temperature in the food prep line for mayo, cheese, tomatoes and lettuce were noted below 41°F
Ventilation hood above the cooking area was noted clean with minor grease buildup.
Soda nozzles and deep fat fryer noted clean. Under the deep fat fryer, there is minor accumulation of grease waste. Clean this areas often to avoid buildups.
Food manager, certificate active and present on site. Expires on January 29 2029
General cleanliness in satisfactory condition.

ATTENTION: There are a total of 0 item(s) marked above in violation. Total Major violations are 0.
Restaurant Bakery Permit Inspection Report
Kings County Department of Public Health
Environmental Health Services
330 Campus Dr. Hanford CA 93230
Phone - 559-584-1411    Fax - 559-584-6040
Internet - www.countyofkings.com/health/ehs

INSPECTION REPORT
FOOD VENDING PERMIT - GR4   (250-500)

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<thead>
<tr>
<th>Signatures</th>
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<td>Received By:</td>
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<td>Inspected By:</td>
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Inspector Name: Chaitanya Patel
Title: Environmental Health Officer I
Date: 4/10/2024
Phone: 559-584-1411
Email: Chaitanya.Patel@co.kings.ca.us