



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 |
| PAPA MURPHY'S TAKE N BAKE PIZZA | | 375 N 11TH AVE | | HANFORD, CA | 93230 |
| Owner/Operator | | Facility Phone No. | Inspection ID | Inspection Result | |
| ASH & VEER ENTERPRISES LLC | | 5595829191 | 52956 | Needs Improvement | |
| Inspector Name | Inspection Date | Purpose of Inspection | Permit License | Expiration Date | |
| REHS INSPECTOR | 1/17/2025 | Routine Inspection | PR0009714 | 5/1/2025 | |

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 | 10 - PREVENTING CONTAMINATION BY HANDS - Adequate handwashing sinks properly supplied and accessible | |
| The hand wash sink to the bathroom, was supplied with soap and paper towels. However, the hot water did not reach a temperature of 100°F. Employees should wash their hands before leaving the bathroom and wash their hands again in the kitchen using the hand wash sink that has hot water. A reinspection will be conducted within 14 days to confirm compliance. | | |
| <input type="checkbox"/> NVO <input type="checkbox"/> UD <input type="checkbox"/> NA <input checked="" type="checkbox"/> OUT | 55 - PHYSICAL FACILITIES - Physical facilities installed, maintained, and clean | |
| One of the small refrigerator doors in the front of the facility was broken and comes off its hinge when opened. The refrigerator maintain the temperature below 41°F. However, the door should be repaired as soon as possible to make sure it is working properly as designed. | | |

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| <p>Overall Inspection Comment: Inspection on this date with Robin Abney. Hand wash sinks in the kitchen were stocked with paper towels, soap, and hot water. Water at the three compartment temperature above 120°F. All refrigerators maintained a temperature of 41°F or below. Food was stored 6 inches above the ground. The food manager safety certificate expires July 7, 2027.</p> <p>Inspection conducted by Keith Jahnke REHS</p> <p>ATTENTION: There are a total of 2 item(s) marked above in violation. Total Major violations are 0.</p> |
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Signatures

Received By:

A handwritten signature in black ink, appearing to read "Robin Dwyer", on a light blue rectangular background.

Inspected By:

A handwritten signature in black ink, appearing to read "Kelly", on a light blue rectangular background.

Inspector Name: **REHS INSPECTOR**

Title: **Environmental Health Officer**

Date: **1/17/2025**

Phone: **559-584-1411**

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