



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 - GR7 (>1 mil)

Facility Name		Facility Address		City/State		Zip Code	
HANFORD FOOD LLC DBA FARMER BOYS RESTAURANT		200 S 12TH AVE		HANFORD, CA		93230	
Owner/Operator		Facility Phone No.		Inspection ID		Inspection Result	
JOSEPH SADEK		9516627369		80537		Pass	
Inspector Name		Inspection Date	Purpose of Inspection		Permit License		Expiration Date
Tong Yang		10/9/2025	Routine Inspection		PR0006800		11/1/2025

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



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Overall Inspection Comment:

During routine inspection of FarmerBoys, the following were observed,

All 3 hand sink observed have hot water temperatures observed reading at 100F and above. Have single use hand paper towel, and hand soap.

3 compartment sink have hot water temperature observed at 120F and above. Using quat as sanitizer. Quat test strip is available.

Hold holding units observed temperatures reading above 135F (chilies, chicken).

All cold holding units observed temperatures reading 41F and below (vegetable, uncook bacon strips), all items are covered when not in use.

Freezer unit, observed temperatures reading 15F and below, items were observed frozen.

Walk-in cooler temperatures observed reading at 41F and below, all items stored in rack. All items/foods are boxed and or covered.

Ice Machine observed clean and scooper properly stored out of ice machine. Drink station observed clean and no buildup on nozzles.

Dry storage area are observed clean and items stored on rack. Gas tanks are secured by chains.

Vent hood, observed clean and free of buildup. Drains are clear of debris. Floor are observed acceptable due to cooking activities. No buildup of debris observed under and behind equipment.

Both restroom observed toilets function properly. Have single use paper towel, hand soap and adequate hot water temperatures observed reading at 100F and above.

Food safety manager certificate verified valid and expire on 06/18/2029 for Jesus Quezada.

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: **10/9/2025**

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

Phone:



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