



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 - GR4 (250-500)

Facility Name		Facility Address		City/State		Zip Code	
DONUT COUNTRY LLC		1716 N 11TH AVE		HANFORD, CA		93230	
Owner/Operator		Facility Phone No.		Inspection ID		Inspection Result	
SOKHEMARA PAK		5595828121		56777		Needs Improvement	
Inspector Name		Inspection Date	Purpose of Inspection		Permit License		Expiration Date
REHS INSPECTOR		2/28/2025	Routine Inspection		PR0003540		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	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 bathroom was not supplied with single used paper towels. A roll of paper towels was being used. However, they are not considered single use. Please use single use paper towels to prevent the possibility of cross contamination.		
<input type="checkbox"/> NVO <input type="checkbox"/> UD <input type="checkbox"/> NA <input checked="" type="checkbox"/> OUT	15 - PROTECTION FROM CONTAMINATION - Food separated and protected	
Some of the pastry food items were left, uncovered in the refrigerator that we're going to be used for the next day. Please cover all food to prevent the possibility of cross contamination.		
Several drink containers that were being used by workers were stored in the refrigerator next to food. Please make sure that personal food or drinks are kept in a separate container away from prepared food.		
<input type="checkbox"/> NVO <input type="checkbox"/> UD <input type="checkbox"/> NA <input checked="" type="checkbox"/> OUT	48 - UTENSILS, EQUIPMENT AND VENDING - Warewashing facilities; installed, maintained and used; test strips	
Chlorine test strips were not available to measure the chlorine level of the towels that were soaking in bleach. However, the chlorine level was 200 ppm.		
<input type="checkbox"/> NVO <input type="checkbox"/> UD <input type="checkbox"/> NA <input checked="" type="checkbox"/> OUT	49 - UTENSILS, EQUIPMENT AND VENDING - Non-food contact surfaces clean	



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The floors beneath the food prep area in the kitchen had debris that was observed. Please sweep and mop the floors beneath the food prep area to prevent the possibility of attracting vermin.

The shelves next to the deep fryer had an accumulation of dust. The wall behind the area where the donuts are glazed had glaze splashed on the wall. Please clean these areas to prevent the possibility of attracting vermin.

The floor drain below the food prep area had some grind built up on the sides and needs to be cleaned.

Overall Inspection Comment:

Inspection on this date with Manyla Hahn. The hand wash sinks in the kitchen and bathroom were supplied with paper towels, soap and hot water. Water at the two compartment sink reached a temperature above 120°F. All refrigerators maintained a temperature below 41°F. Food was stored 6 inches above the ground. The Food manager safety certificate expires May 8, 2025.

Inspection conducted by Keith Jahnke, REHS

ATTENTION: There are a total of 4 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: **2/28/2025**

Phone: **559-584-1411**

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



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SOKHEMARA PAK		5595828121	31737	Pass	
Inspector Name	Inspection Date	Purpose of Inspection		Permit License	Expiration Date
Chaitanya Patel	3/8/2024	Routine Inspection		PR0003540	8/1/2024

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.

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Overall Inspection Comment:

A routine inspection was conducted and following was observed.

Hot water temperature at the handwash sink, restroom sink and dishwasher sink were noted to be above 120°F.
The Hand wash sink near the coffee machines was properly stocked with paper towels, soap, and running hot water.
Refrigeration units noted below 40°F.
Ventilation hood above the donut frying area was noted to be clean with moderate amount of grease buildup. Recommend cleaning the system to avoid grease buildup and grease fires. Keep the surrounding areas down and free of grease buildup.
Food manager, certificate active and present on site.
General cleanliness needs to be maintained. The back areas near to refrigerators needs to clean to avoid any buildups for pest harborage. The corners in the dry storage and near the ventilation hood areas need to be deep cleaned.

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: **Chaitanya Patel**

Title: **Environmental Health Officer I**

Date: **3/8/2024**

Phone: **559-584-1411**

Email: **Chaitanya.Patel@co.kings.ca.us**