



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	
PAD THAI		75 W HANFORD ARMONA RD STE A		LEMOORE, CA		93245	
Owner/Operator		Facility Phone No.		Inspection ID		Inspection Result	
SARIKA HENWOOD		5599257959		78501		Pass	
Inspector Name	Inspection Date	Purpose of Inspection		Permit License		Expiration Date	
Tong Yang	10/2/2025	Routine Inspection		PR0009564		8/1/2026	

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

Overall Inspection Comment:



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Today routine inspection the following were observed,

Handwash sinks are stocked with single use paper towel, hand soap, and have hot water observed temperature reading 100F and above.

3 compartment sink is being use at time of inspection, hot water observed reading at 120F and above. Quat sanitizer is uses. Chemical test strip is available.

Food prep area is being use at time of inspection, chopping vegetables.

Cold holding units are observed with temperature reading 41F and below. (1 unit holding chopped vegetables, 1 unit holding diced/chopped meats)

Walk-in cooler temperature observed reading at 41F and below. All items are individually wrapped, boxed and stored properly above floor by 6inch or more. Freezer observed the pasture 2F and below, items are observed frozen.

Dry storage are neat and items stocked 6inch above floor.

Ventilation hood have little buildup but acceptable.

*Floor in kitchen to walk-in cooler has debris and some accumulation PLEASE CLEAN.

Both men and women restroom are stocked with single use paper towel, soap, and have hot water temperature observed at 100F and above. Toilets and urinal are observed functioning properly with tissue papers.

Food safety Manager certificate verified valid and expire on 09/13/2029 for Sarika Henwood

*Please have a thermometer in facility for temperature monitoring.

*Observed bottom of door (kitchen door) with opening approximately half inch, please make adjustment to prevent pest entering the facility.

**noticed a multiple trays hot holding unit stage in front of counter. If not in use please store away in proper storage area. If will be in use please submit plan for review and approval.

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**



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Title:

Date: **10/2/2025**

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

Phone: