



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	
ANGRY CHICKZ INC.		2601 N 11TH AVE UNIT 5		HANFORD, CA		93230	
Owner/Operator		Facility Phone No.		Inspection ID		Inspection Result	
DAVID MKHITARYAN		5593555589		52376		Pass	
Inspector Name		Inspection Date	Purpose of Inspection		Permit License		Expiration Date
Jesus Crespin		1/10/2025	Routine Inspection		PR0011135		2/1/2025

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:

All hand wash sinks were stocked with paper towels, and soap. Water from these sinks reached a temperature of 100F.

Steel wool was observed in the handwashing sink, items should not be present in the sink to ensure proper hand washing.

3-compartment sink is used for cleaning equipment, ammonium chloride is used as sanitizer. Ammonium Chloride concentration was measured at 400ppm, sanitizer test strips were available on site. Water reached a temperature of 120F

Food Preparation sink was measured to be at 120F.

All refrigeration units were functioning below 41F; All freezer units were measured below 10F. All food stored in refrigerators and freezers were packaged and stored above 6 inches. Please be sure to discard any pickles or items on ice that are out pass 4 hours as ice is not a proper cold storage method.

All hot held food was held above 135F. Mac-and-Cheese, French Fries, and Fried Chicken were all observed above 135F

Personal food items were present in reach-in freezers on the north side of the store. Please be sure to separate employee food from food that will be served to prevent cross contamination.

Soda nozzles were noted to have build up, please be sure to clean the inside of the nozzle.

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: **Jesus Crespin**

Title:

Date: **1/10/2025**

Email:
Phone: