Restaurant Bakery Permit Inspection Report
Kings County Department of Public Health
Environmental Health Services
330 Campus Dr. Hanford CA 93230
Phone - 559-584-1411     Fax - 559-584-6040
Internet - www.countyofkings.com/health/ehs

INSPECTION REPORT

Facility Name: MODERN FARMHOUSE COOKIES CO.
Facility Address: 250 W 8TH St
City/State: HANFORD, CA
Zip Code: 93230

Owner/Operator: JENNIFER THORTON
Facility Phone No.: 5599038910
Inspection ID: 36856
Inspection Result: Needs Improvement

Inspector Name: Chaitanya Patel
Inspection Date: 5/10/2024
Purpose of Inspection: Routine Inspection
Permit License: EH-FDP-23-000010
Expiration Date: 4/1/2025

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

<table>
<thead>
<tr>
<th>Violation Status</th>
<th>Violation Code</th>
<th>Observation</th>
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<tbody>
<tr>
<td></td>
<td>FDA Food Code 2017</td>
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<tr>
<td>☐ NVO ☐ UD ☐ NA ☐ OUT</td>
<td>10 - PREVENTING CONTAMINATION BY HANDS - Adequate handwashing sinks properly supplied and accessible</td>
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The only handwashing sink at the facility does not provide running hot water temperature above 100F. Remedy this issue as soon as possible as regulations require handwashing sink water temperature above 100F.
Meanwhile the 3 compartment dishwashing sink is being used as handwashing sink. There is paper towel and soap provided at this dishwashing sink.

Overall Inspection Comment:
routine inspection was conducted and following was observed.
Facility currently serves cookies, soda mixes and coffee.
Refrigeration unit in the kitchen area noted below 41°F. Observed correct method of storage with lids on all in use containers.
Lids were also noted on all dry containers with sugar, flour and essential baking goods stored. Dry items are stored at least 6 inches above ground.
Food handler certificate active and present on site.
General cleanliness noted.
A re inspection will be conducted to observe compliance with the violation issued.
ATTENTION: There are a total of 1 item(s) marked above in violation. Total Major violations are 0.
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## INSPECTION REPORT

<table>
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<th>Signatures</th>
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<td><strong>Received By:</strong></td>
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<td><strong>Inspected By:</strong></td>
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Inspector Name: **Chaitanya Patel**  
Title: **Environmental Health Officer I**  
Date: **5/10/2024**  
Phone: **559-584-1411**  
Email: **Chaitanya.Patel@co.kings.ca.us**