



## 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 - GR2 ( 12-100)

Facility Name	Facility Address	City/State	Zip Code	
<b>FAMILY BURGER</b>	<b>1702 N 10TH AVE</b>	<b>HANFORD, CA</b>	<b>93230</b>	
Owner/Operator	Facility Phone No.	Inspection ID	Inspection Result	
<b>HUSSEIN SHABAN</b>	<b>5596398608</b>	<b>55516</b>	<b>Pass</b>	
Inspector Name	Inspection Date	Purpose of Inspection	Permit License	Expiration Date
<b>Evelyn Elizalde</b>	<b>2/12/2025</b>	<b>Routine Inspection</b>	<b>PR0010798</b>	<b>7/1/2025</b>

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	Violation Summary	Observation
<b>FDA Food Code 2017</b>			
<input type="checkbox"/> -Select- <input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A	55 - PHYSICAL FACILITIES - Physical facilities installed, maintained, and clean	Observed grease build up on the stove hood. Please maintain clean and free of debris to prevent grease fire.	



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##### Overall Inspection Comment:

The following was observed during today's routine inspection:

The three compartment sink had hot water above 120 F.

The employee hand wash station had hot water, soap, and paper towels.

Sanitizer (bleach) was available in the buckets and test strips were available. Sanitizer levels were at 100ppm.

The reach in refrigeration unit across the stove was at 41 F. The unit by the ice cream station was also at 41 F.

The CO2 tanks were chained and secure at the time of inspection.

ATTENTION: There are a total of 1 item(s) marked above in violation. Total Major violations are 0.

##### Signatures

Received By:

Inspected By:

Inspector Name: **Evelyn Elizalde**

Title: **Environmental Health Officer III**

Date: **2/12/2025**

Email: **Evelyn.Elizalde@co.kings.ca.us**

Phone: **(559) 584-1411**

##### CERTIFICATION OF RETURN TO COMPLIANCE

I certify that the violations noted above on this report have been corrected. I have personally examined any documentation attached to the certification to establish that the violations have been corrected.

Signature: \_\_\_\_\_ Title: \_\_\_\_\_ Date: \_\_\_\_\_