



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	
PR'S DONUTS		936 SKYLINE BLVD STE. A		AVENAL, CA		93204	
Owner/Operator		Facility Phone No.		Inspection ID		Inspection Result	
NATH MEAS		5593861179		79056		Needs Improvement	
Inspector Name		Inspection Date	Purpose of Inspection		Permit License		Expiration Date
Chaitanya Patel		10/1/2025	Routine Inspection		PR0000654		2/1/2026

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

Violation Status	Violation Code	Violation Summary	Observation
FDA Food Code 2017			
☐ -Select- ☐ IN ☒ OUT ☐ N/A	38 - PREVENTION OF FOOD CONTAMINATION - Insects, rodents, and animals not present	Flies have been observed in the rear areas adjacent to the trash cans, warewashing sink, handwashing sink, and dry storage areas. To mitigate fly infestations, consider installing fly traps, fly curtains at the doors, or implementing other approved methods to prevent fly harborage within the facility. Additionally, maintaining a general level of cleanliness is crucial in avoiding fly breeding grounds.	
☐ -Select- ☐ IN ☒ OUT ☐ N/A	49 - UTENSILS, EQUIPMENT AND VENDING - Non-food contact surfaces clean	General cleanliness is imperative. Wipe down all surfaces, including equipment, corners, and crevices, to remove any dirt, dust, or debris. Pay particular attention to the area behind and around the donut frying machine. Note any spilled oils or accumulation of grease and oil. Regularly and thoroughly clean these areas to prevent the buildup of these substances, which can attract pests, rodents, and flies.	



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☐ -Select- ☐ IN ☒ OUT ☐ N/A	55 - PHYSICAL FACILITIES - Physical facilities installed, maintained, and clean	General cleanliness is required. Clean under equipment, corners, and crevices, and clean all surfaces and glass surfaces that accumulate dirt, dust, or debris. The ventilation hood system has been noted to have significant amounts of grease and dark buildup. Regular and thorough cleaning is necessary to prevent buildup. The hood cleaning label indicates that the last cleaning date is July 2024. Additionally, grease accumulation has been observed on the exterior of the hood areas. These areas should also be cleaned regularly and thoroughly.	
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Overall Inspection Comment:

Facility inspection was conducted and the following is observed.

Handwash Sink hot water temperature noted above 100F. Paper towels and soap available at the handwash sink. This facility has one handwash sink located at the facility near the 3 compartment sink area.

3 compartment dishwasher sink running hot water temp noted above 120F.

All refrigeration units measured noted below 41F. Cover all items when not in use. IF time is used as temperature control, add labels of time when the food was taken out of cold holding. Dispose after 4 hours out of cold holding. Separate sections need to be used for Produce, meats and prepared items in cold holding.

Food Manager Certification available on site for review. Current and Active.

Cleanliness is unsatisfactory. . Clean all equipment after use to avoid cross contamination.

ATTENTION: There are a total of 3 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: **10/1/2025**

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

Phone: **559-584-1411**



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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: _____