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:
Findings Oberved -
All Handwash sinks were fully stocked with paper towels, soap and running hot water.
Employees were observed frequently washing hands between glove changes and food preparation.
All Restrooms were fully stocked with paper towels, soap and running hot water.
Temperatures observed -
Walk in Freezer - 4F. Walk in Refrigerated Units - 37F.
Hot food Holding Case - 170F. Chicken Thighs noted at 167F. Chicken Bone in Drumsticks noted at 165F.
Chicken nuggets and Chicken Tenders in the hot holding area atop the food prep line observed at 168F.
Food Prep Area Clean and mashed potatoes and gravy temperature observed at 145F.
QT method of sanitizer used. Sanitizer bucket level observed above 200 PPM.
Food Manager Certificate is active and present on site.
cleanliness is satisfactory.

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

**FOOD VENDING PERMIT - GR7  (>1 mil)**

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**Inspector Name:** Chaitanya Patel  
**Title:** Environmental Health Officer I  
**Date:** 4/1/2024  
**Phone:** 559-584-1411  
**Email:** Chaitanya.Patel@co.kings.ca.us
# FOOD SAFETY EVALUATION REPORT

**FACILITY NAME:** KENTUCKY FRIED CHICKEN  | **BUSINESS PHONE:** (541) 273-4639  | **RECORD ID:** PR0008990  | **DATE:** October 04, 2022

**FACILITY SITE ADDRESS:** 412 N REDINGTON  | **CITY:** HANFORD  | **ZIP CODE:** 93230  | **INSPECTION TYPE:** ROUTINE INSPECTION

**OWNER NAME:** JEC NEVADA FOODS, LLC  | **CERTIFIED FOOD MANAGER:** MIGUEL RODRIGUEZ  | **EXP DATE:** 4/11/2023  | **INSPECTOR:** Evelyn Elizalde

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The items (if any) listed below identify the violation(s) that must be corrected. Thank you for your cooperation. One reinspection will be conducted (if needed) at no charge. A service fee is assessed for each additional reinspection required.

**Violation:** IMPROPER MAINTENANCE OF FACILITY OR EQUIPMENT  | **[HSC 114161-114182 & 114257]**

**Description/Corrective Action:** Observed debris build up at floor sink above soda machine next to drive through window. Please maintain area clean and free of debris.

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The following was observed during today's routine inspection:

The three compartment sink had hot water at 120 F.
All refrigeration units were at 41 F.
All hot holding foods were above 135 F.
Sanitizer buckets were available all throughout kitchen and replaced on a timely basis.
Hand wash stations had hot water, paper towels and soap.

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**RESULTS OF EVALUATION:**

- [X] PASS
- [ ] NEEDS IMPROVEMENT
- [ ] FAIL

**Reinspection Required:**

- [X] Yes
- [ ] No

**Reinspection Date (on or after):** N/A

**Potential Food Safety All Star:**

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**Received By:**

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**Agency Representative:**

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**NOTE:** This report must be made available to the public on request