Overall Inspection Comment:
A routine inspection was conducted and following was observed.

Hot water temperature at the handwash sink, restroom sink and dishwasher sink were noted to be above 120°F. The 2 Compartment dishwasher is also used as handwash sink. This area also holds soap and paper towels for handwash. Refrigeration units noted below 40°F.
Ventilation hood above the donut frying area was noted to be clean with moderate amount of grease buildup. Recommend cleaning the system to avoid grease buildup and grease fires. Keep the surrounding areas down and free of grease buildup.
Food manager, certificate active and present on site.
General cleanliness is in satisfactory condition.
Flavored coffee dispenser nozzles need to be maintained free of buildup. Ensure cleaning of nozzles as needed.

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

**FACILITY NAME:** DONUT KING  
**BUSINESS PHONE:** (559) 584-9020  
**RECORD ID#:** PR0005507  
**DATE:** January 25, 2022  
**FACILITY SITE ADDRESS:** 1000 N 10TH AVE  
**CITY:** HANFORD  
**ZIP CODE:** 93230  
**OWNER NAME:** NARIN R CHHANN / STEVEN CHHANN  
**CERTIFIED FOOD MANAGER:** STEVE CHHANN  
**EXP DATE:** 5/18/2020  
**INSPECTION TYPE:** ROUTINE INSPECTION  
**INSPECTOR:** SEMHAR GEBREGZIABIHE

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.

<table>
<thead>
<tr>
<th>Violation</th>
<th>Description/Corrective Action</th>
</tr>
</thead>
<tbody>
<tr>
<td>FACILITY DOES NOT HAVE A VALID PERMIT</td>
<td>Current food permit expired on January 1, 2021. This must be regularly updated before the date of expiration. Please contact our department to update this. Since the owner of the facility was not present during the inspection. An email will be sent a to the owner in regards to this.</td>
</tr>
<tr>
<td>IMPROPER EXCLUSION OF VERMIN OR ANIMALS</td>
<td>Although the owner of this facility was not present during the inspection. A copy of the pest control report should be available for review. Please email the inspector a copy of an up-to-date pest control report.</td>
</tr>
</tbody>
</table>

General Comments:

Observations:

- Hand washing station was supplied with soap, paper towels, and hot water.
- Bathroom was clean and supplied with hot water, soap, and paper towels.
- Food prep area was clean, well maintained, and showed no signs of cross contamination when prep was being done.
- Refrigeration units holding milk, juice, coffee, apple juice, etc. were well maintained and at 41F and below.
- Freezer units holding frozen dough, croissants and other miscellaneous items were 0F and below.

Results of Evaluation:

<table>
<thead>
<tr>
<th>RESULTS OF EVALUATION:</th>
<th>PASS</th>
<th>NEEDS IMPROVEMENT</th>
<th>FAIL</th>
</tr>
</thead>
<tbody>
<tr>
<td>Reinspection Required:</td>
<td>Yes</td>
<td>No: X</td>
<td></td>
</tr>
<tr>
<td>Reinspection Date (on or after):</td>
<td>N/A</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

Received By: SEMHAR GEBREGZIABIHE  
Agency Representative

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