



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 - GR7 (>1 mil)

Facility Name		Facility Address		City/State		Zip Code	
MCDONALDS		2003 WHITLEY AVE		CORCORAN, CA		93212	
Owner/Operator		Facility Phone No.		Inspection ID		Inspection Result	
JOHN ABBATE		2097233716		78816		Pass	
Inspector Name		Inspection Date	Purpose of Inspection		Permit License		Expiration Date
Lindsay Hullinger		9/30/2025	Routine Inspection		PR0003674		7/1/2026

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



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Overall Inspection Comment:

Observations from today's routine inspection:

- Handwash sinks have warm water reaching 100F and are stocked with soap and paper towels.
- 3 compartment sink has hot water reaching 120F.
- All refrigeration units measure below 41F.
- All hot holding items measure over 135F.
- Ice scoops are stored outside of the ice bins.
- The dining room is observed generally clean and in good condition.
- Restrooms have warm water, soap, and paper towels. No evident issues with plumbing were observed.
- Pest control is conducted approximately every other week. There have been some notes on the pest control records; please continue to provide pest control bi-weekly.
- The facility uses time/temperature stickers for ready to eat foods. All food items are tagged with the time of preparation and a discard by date/time. No out of date items were observed.
- The walk in refrigerator and freezer is observed well organized with all food items covered. An external thermometer is attached to all refrigeration and hot holding units, reflecting the same temperature obtained by the inspector.
- Dry storage is observed organized with all items stored at least 6 inches off the ground.
- Employee food manager certificates and food handler cards are maintained on site.
- Employees are observed practicing safe food handling (using gloves when necessary, covering food after using, etc.). No issues with employee hygiene are noted.

Thank you.

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

Signatures

Received By:

Inspected By:

Inspector Name: **Lindsay Hullinger**

Title: **Environmental Health Officer**

Date: **9/30/2025**

Email: **Lindsay.hullinger@co.kings.ca.us**

Phone: