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 - GR2 (12-100)

<table>
<thead>
<tr>
<th>Facility Name</th>
<th>Facility Address</th>
<th>City/State</th>
<th>Zip Code</th>
</tr>
</thead>
<tbody>
<tr>
<td>WIMPY’S HAMBURGERS</td>
<td>321 S LEMOORE AVE</td>
<td>LEMOORE, CA</td>
<td>93245</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Owner/Operator</th>
<th>Facility Phone No.</th>
<th>Inspection ID</th>
<th>Inspection Result</th>
</tr>
</thead>
<tbody>
<tr>
<td>DUVAL ESPINOZA</td>
<td>5596795667</td>
<td>35816</td>
<td>Pass</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Inspector Name</th>
<th>Inspection Date</th>
<th>Purpose of Inspection</th>
<th>Permit License</th>
<th>Expiration Date</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chaitanya Patel</td>
<td>4/25/2024</td>
<td>Routine Inspection</td>
<td>PR0011064</td>
<td>10/1/2024</td>
</tr>
</tbody>
</table>

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:
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.
Hand wash sink was properly stocked with paper towels, soap, and running hot water.
Refrigeration units noted below 41°F. Proper refrigeration procedures were observed. Meats and produce were stored in separate sections refrigeration units.
All items were stored at least 6 inches above ground in refrigeration units and dry storage areas.
Facility does not have a hot holding unit and makes ready to serve beef patties and fried chicken sandwiches.
Cold holding temperature in the food prep line for tomatoes, mayo, cheese and lettuce were noted below 41°F.
Uncooked beef patties in cold holding refrigerator unit noted at 38°F.
Ventilation hood above the cooking area was noted clean.
Food manager certificate active and present on site. Noted Food Handler cards for employees on duty.
CO2 cannisters are secured in upright position. Soda nozzles noted clean.
General cleanliness in satisfactory condition.

ATTENTION: There are a total of 0 item(s) marked above in violation. Total Major violations are 0.
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<tr>
<td>Received By:</td>
</tr>
<tr>
<td>Inspected By:</td>
</tr>
</tbody>
</table>

Inspector Name: Chaitanya Patel
Title: Environmental Health Officer I
Date: 4/25/2024
Phone: 559-584-1411
Email: Chaitanya.Patel@co.kings.ca.us