

## **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 - GR4 (250-500)

Facility Name		Facility Address			City/State			Zip Code	
THE GREEN VALLEY CAFE 740 N		N 10TH AVE			HANFORD, CA			93230	
Owner/Operator		Facility Phone No.	Inspect	nspection ID		Inspection Result			
KENNETH CONELY III		5595831831	77376			Pass			
Inspector Name	Inspection Date	Purpose of Inspection	pection Per		rmit License		Expiration Date		
Chaitanya Patel	9/24/2025	Routine Inspection PR		PR0	PR0000596			5/1/2026	

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:**

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 at the facility.

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

Sanitizer buckets noted at throughout the facility. Test strips available at the facility to check for adequate levels.

Ansul ventilation hood noted with minor grease buildup on the vents. The hood noted clean with some minor buildups. All items in the dry storage areas noted at least 6 inches off the ground.

Hot holding temperature for gravy noted above 135F in hot holding. Hot holding for bacon, potatoes, chilli and brown gravy noted above 135F in hot holding unit located in the kitchen area.

Cold holding temperatures of chopped and sliced tomatoes, onions and lettuce noted at 38F in the food prep refrigation line unit. 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.

Walk in Refrigeration unit noted below 41F. All itmes stored noted above ground, covered and labeled when removed from original containers.

All CO2 tanks needs to be secured and chained to prevent fall.

Food Manager certification active and available at the facility.

Cleanliness is satisfactory. Clean all equipment after use to avoid cross contamination. During the inspection, m facility was noted to be using red colored floor mats in the kitchen. According to the facility, this has been a continuous practice for 15 years. These mats are cleaned everyday after close. More information will be provided to the operator in regard to the code in CFRC after the insepction via email.

Pest control conducted on a monthly basis.

ATTENTION: There are a total of 0 item(s) marked above in violation. Total Major violations are 0.							
Signatures							
Received By:	Inspected By:						
WL,							

Inspector Name: Chaitanya Patel Title: Environmental Health Officer I

Date: 9/24/2025

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

Phone: 559-584-1411