



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 - GR2 (12-100)

Facility Name		Facility Address		City/State		Zip Code	
URBAN AIR HANFORD LLC		1673 W LACEY BLVD 111		HANFORD, CA		93230	
Owner/Operator		Facility Phone No.		Inspection ID		Inspection Result	
SPENCER FREEMAN		5593019605		48376		Pass	
Inspector Name		Inspection Date	Purpose of Inspection		Permit License		Expiration Date
Chaitanya Patel		10/22/2024	Routine Inspection		PR0010961		8/1/2025

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.

This is a facility serving Pizzas made on site, cotton candy made on site, sodas, chips and popcorn among some other perishable items.

Handwash Sink hot water temperature noted above 100F. Paper towels and soap available at the handwash sink. This facility has multiple handwash sinks

3 compartment dishwasher sink running hot water temp noted above 120F. Quat Ammonia used for disinfectant. Test Strips noted on site.

Cold holding temperatures of cheese, pepperoni, sauce and cheese noted at 38F in the food prep refrigeration unit. All refrigeration units measured noted below 41F. There are multiple reach in freezers at the facility. Multiple Reach in refrigeration units also noted. walk in freezer noted stocked and clean.

Food Manager Certification available on site for review. Current and Active.

Cleanliness is satisfactory. Clean all equipment after use to avoid cross contamination.

Facility noted pest free and pest control conducted on a monthly basis from a company authorized by Hanford Mall.

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: **Chaitanya Patel**

Title: **Environmental Health Officer I**

Date: **10/22/2024**

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

Phone: **559-584-1411**