



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 - GR6 (750- 1mil)

Facility Name		Facility Address		City/State		Zip Code		
SONIC DRIVE IN		246 S 12TH AVE		HANFORD, CA		93230		
Owner/Operator			Facility Phone No.		Inspection ID		Inspection Result	
SCOTT MCMILLAN			6612034808		34957		Needs Improvement	
Inspector Name		Inspection Date	Purpose of Inspection			Permit License		Expiration Date
REHS INSPECTOR		4/19/2024	Routine Inspection			PR0006879		10/1/2025

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

Violation Status	Violation Code	Violation Summary	Observation
FDA Food Code 2017			
<input type="checkbox"/> -Select- <input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> NA <input type="checkbox"/> NO	15 - PROTECTION FROM CONTAMINATION - Food separated and protected	A container of corn dogs and garlic butter spread was left, uncovered in the refrigerator. Food should be covered to prevent possible cross contamination.	
<input type="checkbox"/> -Select- <input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> NA	16 - PROTECTION FROM CONTAMINATION - Food-contact surfaces; cleaned and sanitized	An ice scoop was stored on top of the soda Dispenser drain rack. The scoop should be stored in a dedicated container to prevent possible cross contamination.	
<input type="checkbox"/> -Select- <input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A	55 - PHYSICAL FACILITIES - Physical facilities installed, maintained, and clean	<p>A carbon dioxide cylinder was not chained to the wall. Gas cylinders should be chained to the wall to prevent from falling to the ground and causing a physical or explosive hazard.</p> <p>The floor had several areas of puddled water. Please make sure to mop or squeegee the floor appropriately to prevent slips trips and falls.</p>	



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 - GR6 (750- 1mil)

Overall Inspection Comment:

Inspection on this date with Myrna Trumpf. Hand wash sink were stocked with paper towels, soap and hot water. Water at the three compartment sink reached a temperature above 120°F. Refrigerators were maintained at 41°F or below. Food in hot holding areas (chili, hotdogs) was maintained at 135°F or above. Food was stored 6 inches above the ground. The food manager safety certificate expires December 10, 2027.

Inspection conducted by Keith Jahnke REHS.

ATTENTION: There are a total of 3 item(s) marked above in violation. Total Major violations are 0.

Signatures

Received By:

Inspected By:

Inspector Name: **REHS INSPECTOR**

Title: **Environmental Health Officer**

Date: **4/19/2024**

Email: **ehs@co.kings.ca.us**

Phone: **559-584-1411**

CERTIFICATION OF RETURN TO COMPLIANCE

I certify that the violations noted above on this report have been corrected. I have personally examined any documentation attached to the certification to establish that the violations have been corrected.

Signature: _____ Title: _____ Date: _____