

Retail Market 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 - RM3 (2001-5000)

Facility Name		Facility Address			City/State			Zip Code	
N & B VENTURES INC. 2665		665 N	N 11TH AVE			HANFORD, CA			93230
Owner/Operator			Facility Phone No.	Inspect	nspection ID		Inspection Result		
AJMER NAHAL		5597070509	57656		Pass				
Inspector Name	Inspection Date		Purpose of Inspection		Permit License		Э	Expiration Date	
Evelyn Elizalde	3/13/2025		Routine Inspection		PR0008330		4/1/	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

Violation Status	Violation Code	Violation Summary	Observation					
FDA Food Code 2017								
□ -Select- □ IN ☑ OUT □ N/A	35 - FOOD TEMPERATURE CONTROL - Approved thawing methods used	Observed improper thawing of ham by the three compartment sink. Please refer to the approved thawing methods.						
□ -Select- □ IN ☑ OUT □ N/A	37 - FOOD IDENTIFICATION - Food properly labeled, original container	Observed improper labels on egg sandwiches and salads in reach in refrigeration unit across the coffee stations. The sandwiches and salads are prepped at this site however they should have labels indicate a sell by or use by date.						



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Overall Inspection Comment:

The following was observed during todays routine inspection:

The three compartment sink had hot water above 120 F.

The hand wash station had hot water, soap, and paper towels.

The refrigeration units were below 41 F.

The kitchen hood was clean and free of debris.

All food was stored 6 inches above ground level.

The facility has an active food managers certificate for Rupinderjit Nahal that expires on 3/10/2027.

ATTENTION: There are a total of 2 item(s) marked above in violation. Total Major violations are 0.

	Signatures
Received By:	Inspected By:
Many	E/5/
	Inspector Name: Evelyn Elizalde
	Title: Environmental Health Officer III
	Date: 3/13/2025
	Email: Evelyn.Elizalde@co.kings.ca.us Phone: (559) 584-1411

CERTIFICATION	N 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:		