



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 - GR7 (>1 mil)

Facility Name		Facility Address		City/State	Zip Code
WENDY'S		1959 W LACEY BLVD		HANFORD, CA	93230
Owner/Operator		Facility Phone No.	Inspection ID	Inspection Result	
J E M RESTAURANT MANAGEMENT		5594359648	62336	Needs Improvement	
Inspector Name	Inspection Date	Purpose of Inspection		Permit License	Expiration Date
REHS INSPECTOR	5/30/2025	Routine Inspection		PR0007566	7/1/2025

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	Observation
FDA Food Code 2017		
<input type="checkbox"/> NVO <input type="checkbox"/> UD <input type="checkbox"/> NA <input checked="" type="checkbox"/> OUT	49 - UTENSILS, EQUIPMENT AND VENDING - Non-food contact surfaces clean	

The hood and filters above the deep fryer, had an accumulation of oil, grease, and dust. Oil droplets were observed on the hood. The filter had a accumulation of dust and grease. The inside of the hood, an accumulation of dust hanging down. The piping and the floor behind the deep fryer had an accumulation of oil and grease. The buildup of oil in grease has the potential to cause a fire and should be cleaned as soon as possible.

Overall Inspection Comment:

Inspection on this date with Alex Luna. The hand wash sinks in the kitchen and bathroom were stocked with paper towels, soap and hot water. Water at the three compartment sink reached the temperature above 120°F. QT level for the sink and towel buckets was 200 ppm. All refrigerators maintained a temperature of 41°F or less. Food in the refrigerators was covered. Food in hot holding areas was maintained at 135°F (chili beans, chicken nuggets, french fries, baked potato) or above. The food prep area, floors, and drains were clean. Food was stored 6 inches above the ground. The CO2 tank and cylinder was chained securely. The restaurant is receiving pest control service monthly. The food handler certificate expires April 6, 2028.

Inspection conducted by Keith Jahnke, REHS

ATTENTION: There are a total of 1 item(s) marked above in violation. Total Major violations are 0.



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Signatures

Received By:

A handwritten signature in black ink, appearing to be "K. L. 4", on a light blue background.

Inspected By:

A handwritten signature in black ink, appearing to be "K. L. 4", on a light blue background.

Inspector Name: **REHS INSPECTOR**

Title: **Environmental Health Officer**

Date: **5/30/2025**

Phone: **559-584-1411**

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