



## 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 - GR3 (100-250)

|                |  |                               |                       |               |                |                   |                 |
|----------------|--|-------------------------------|-----------------------|---------------|----------------|-------------------|-----------------|
| Facility Name  |  | Facility Address              |                       | City/State    |                | Zip Code          |                 |
| LEMOORE DONUTS |  | 161 W HANFORD-ARMONA RD STE I |                       | LEMOORE, CA   |                | 93245             |                 |
| Owner/Operator |  | Facility Phone No.            |                       | Inspection ID |                | Inspection Result |                 |
| LOGAN TAK      |  | 5592876987                    |                       | 72376         |                | Pass              |                 |
| Inspector Name |  | Inspection Date               | Purpose of Inspection |               | Permit License |                   | Expiration Date |
| REHS INSPECTOR |  | 8/15/2025                     | Routine Inspection    |               | PR0000305      |                   | 2/1/2026        |

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

#### Overall Inspection Comment:

Inspection Kim Eng Sev. The hand wash sinks in the kitchen and bathroom were equipped with hot water soap and paper towels. Water at the three compartment sink temperature was above 120°F. Chlorine bleach is used as a sanitizer. Food was stored 6 inches above the ground. The floors, drains, and food prep areas were clean. The hood and filter had no grease or oil build-up. The temperature of the refrigerators was 41°F or below. The food manager safety certificate expires January 28, 2028.

Inspection conducted by Keith Jahnke, REHS

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: **REHS INSPECTOR**

Title: **Environmental Health Officer**

Date: **8/15/2025**

Phone: **559-584-1411**

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