



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	
IHOP		180 N 11TH AVE		HANFORD, CA		93230	
Owner/Operator		Facility Phone No.		Inspection ID		Inspection Result	
J. ANTHONY KOUBA		5595839863		71860		Pass	
Inspector Name	Inspection Date	Purpose of Inspection		Permit License		Expiration Date	
Lindsay Hullinger	8/14/2025	Routine Inspection		PR0007094		6/1/2026	

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:



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Routine inspection conducted today. No violations were observed.

Food program manager: Kirstinna expires 11/12/2028

Food program manager certificates and food handler cards are kept on site and available for review.

All refrigeration units are observed with temperatures below 41F. Prepared foods in the service bar measure below 41F. The walk in refrigerator and freezer are well organized with food stored appropriately. Chicken is observed being correctly thawed from frozen, covered in a pan on the bottom shelf of the walk-in refrigerator. All prepared foods are observed with date/time stickers. All refrigeration units are properly lit and have an attached thermometer.

The facility has restrooms available to employees and customers. Restrooms are observed clean with no apparent leaks. Restrooms have warm water and wall mounted soap and paper towels.

The prep sink has hot water measuring over 120F. The facility uses a mechanical dishwasher, which was observed operational.

Floor sinks are observed free of debris and no overflow of water is observed.

Overall, the facility is observed in good condition. There is no debris or grease build up observed beneath equipment or in corners or other difficult-to-reach areas. The range hood is observed with no grease build up.

Employees are observed following food safe practices. Gloves are used when needed and handwash sinks are available throughout the facility. All have warm water over 100F and wall -mounted soap and paper towels. Splash guards are installed on the sinks which are next to food preparation areas.

All trash cans are observed maintained.

The dining room is observed with clean tables and floors.

No evidence of pests or vermin is observed. Dry storage is observed well organized and food is protected from potential adulteration. All products are stored at least 6 inches off the ground and are in closed packages or containers.

Thank you.

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: **Lindsay Hullinger**

Title: **Environmental Health Officer**

Date: **8/14/2025**



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Phone: Lindsay.hullinger@co.kings.ca.us