



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	
CARL'S JR #193		33300 HUBERT WY		KETTLEMAN CITY, CA		93239	
Owner/Operator		Facility Phone No.		Inspection ID		Inspection Result	
CENTER CALIFORNIA CONNECTION, LLC		8056722889		56656		Pass	
Inspector Name		Inspection Date	Purpose of Inspection		Permit License		Expiration Date
Jesus Crespin		2/27/2025	Routine Inspection		PR0000468		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

Overall Inspection Comment:



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A routine food inspection was conducted for Carl's Jr. in Kettleman City. The assistant manager of the shift, Alejandra, gave consent for the inspection. The following observations were made:

All hand wash sinks were temperatured above 100F. Soap and water are available for employees to use. The sink is unobstructed and its basin is free of debris.

3-compartment sink is used for ware washing. Water dispense from the sink temperatured above 120F. The sink was set up correctly and use Quaternary ammonia for sanitizing. Quaternary ammonia test strips were available on site for testing.

Walk-in refrigeration unit was temperatured below 41F. All food in the refrigeration unit was stored 6 inches off of the ground. All food was protected from cross contamination. All food was organized according to the California Retail Food Code.

Walk-in freezer unit was temperatured below 10F. All food in the freezer unit was stored 6 inches off of the ground. All food was protected from cross contamination. All food was organized according to the California Retail Food Code.

Reach in freezer was temperatured below 10F. Food was properly organized according to the California Retail Food Code. Reach in refrigerator was temperatured below 41F.

All air gaps on floor drains were sufficient; Vent hood was clean.

All dry food storage was separate from chemicals and stored on shelving 6 inches off of the ground.

All food handlers cards were valid. Pest control for the last 3 months was reviewed.

No presents of pests were noted.

Hot holding units were temperatured above 135F. French fries were temperatured above 135F.

Most soda nozzles were clean.

Please clean soda nozzles in the lobby.

Please discontinue use of cardboard in kitchen area.

Please store open items in containers to prevent cross contamination.

Please obtain food managers certificate and send to our office within 30days.

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: **Jesus Crespin**



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Title: **EHS**

Date: **2/27/2025**

Email: **Jesus.Crespin@co.kings.ca.us**

Phone: