



## 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	
SAMURAI SUSHI BAR		215 N DOUTY ST		HANFORD, CA		93230	
Owner/Operator		Facility Phone No.		Inspection ID		Inspection Result	
NORMA VILLANUEVA		5595875087		53656		Pass	
Inspector Name		Inspection Date	Purpose of Inspection		Permit License		Expiration Date
Evelyn Elizalde		1/28/2025	Routine Inspection		PR0010685		10/1/2025

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	Violation Summary	Observation
<b>FDA Food Code 2017</b>			
<input type="checkbox"/> -Select- <input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> NO	8 - PREVENTING CONTAMINATION BY HANDS - Hands clean and properly washed	Observed obstructed hand wash station by the sushi prep line. Hand wash stations should be for employees and no food should be thawed in this sink. All food should be properly thawed out in the food preparation sink. Violation corrected on site.	
<input type="checkbox"/> -Select- <input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> NA <input type="checkbox"/> NO	15 - PROTECTION FROM CONTAMINATION - Food separated and protected	Observed food stored on the floor in the walk in refrigeration unit. All food should be stored 6 inches above ground level at all times.	
<input type="checkbox"/> -Select- <input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A	55 - PHYSICAL FACILITIES - Physical facilities installed, maintained, and clean	Observed debris build on on the floors and walls by the three compartment sink. Please maintain area clean.	



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##### Overall Inspection Comment:

The following was observed during today's routine inspection:

The ware washing sink had hot water above 41 F.

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

The dry storage area had food stored above 6 inches above the ground.

Ice machine was clean and free of debris. The hand scoop was in a designated location.

CO2 tanks for soda machine were chained and secure.

The walk in refrigeration unit temperature was below 41 F.

Sanitizer buckets were available throughout the facility.

ATTENTION: There are a total of 3 item(s) marked above in violation. Total Major violations are 0.

#### Signatures

Received By:

Inspected By:

Inspector Name: **Evelyn Elizalde**

Title: **Environmental Health Officer III**

Date: **1/28/2025**

Email: **Evelyn.Elizalde@co.kings.ca.us**

Phone: **(559) 584-1411**

#### CERTIFICATION 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: \_\_\_\_\_