

### **Hotel Breakfast 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 HOTEL BREAKFAST

Facility Name Facility		ity Address			City/State			Zip Code
HOME 2 SUITES BY HILTON 1589 GLENDALE AVE				HANFORD, CA			93230	
Owner/Operator		Facility Phone No.	Inspec	spection ID		Inspection Result		
JAYANTILAL M. PATEL		5593810748	63216	63216		Pass		
Inspector Name	Inspection Date	Purpose of Inspection Pern		Perm	mit License		Expiration Date	
Lindsay Hullinger	6/10/2025	Routine Inspection PRO		PR00	PR0010255		1/1/2	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

Violation Status	Violation Code	Violation Summary	Observation				
FDA Food Code 2017							
□ -Select- □ IN ☑ OUT □ N/A	39 - PREVENTION OF FOOD CONTAMINATION - Contamination prevented during food preparation, storage, and display	items must be stored at least 6 inches off	Corrected On-Site: Yes Comply By: 06/10/2025				



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#### **Overall Inspection Comment:**

Food handlers: Naui Slate (Exp. 4/23/27) and Nerriza Ray (Exp. 11/8/27)

The three compartment sink has hot water measuring 120F. The handwash sink has warm water, soap, and paper towels. The facility uses a dishwasher for sanitation, but also has quart sanitizer and test strips available.

Refrigerators are all observed holding temperatures below 41F. The freezer is observed maintaining a temperature of 11F. External thermometers are attached and read the same temperature obtained by inspector.

The self-service bar was not in use at the time of the inspection.

Floor drains are observed clear of debris.

Food storage must be at least 6 inches off the ground. This is intended to prevent vermin or pest harborage. See the above noted corrected violation regarding this item.

Trash enclosure is observed clean.

Thank you.

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

Signat	tures
Received By:	Inspected By:
ZCK-C	Hul
	Inspector Name: Lindsay Hullinger
	Title: Environmental Health Officer
	Date: 6/10/2025
	Email: <b>Lindsay.hullinger@co.kings.ca.us</b> Phone:

CERTIFICATION	N 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:			