



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 - GR2 (12-100)

Facility Name		Facility Address		City/State		Zip Code	
J.G. BOSWELL COMPANY		27922 DAIRY AVE		CORCORAN, CA		93212	
Owner/Operator		Facility Phone No.		Inspection ID		Inspection Result	
BOSWELL COMPANY		5599925011		35117		Pass	
Inspector Name		Inspection Date	Purpose of Inspection		Permit License		Expiration Date
Isaac Coria		4/22/2024	Routine Inspection		PR0008937		9/1/2025

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
FDA Food Code 2017			
☐ -Select- ☐ IN ☒ OUT ☐ N/A	35 - FOOD TEMPERATURE CONTROL - Approved thawing methods used	Observed frozen meat sitting in a sink with water filled. Please ensure when thawing frozen food that it is with running water.	
☐ -Select- ☐ IN ☒ OUT ☐ N/A	44 - PROPER USE OF UTENSILS - Utensils, equipment and linens, properly stored, dried and handled	Observed one of the hand wash sink filled with towels and bags, please ensure that the area is empty and readily available to use.	



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Overall Inspection Comment:

Observations from todays inspection:

Facility has 2 Hand washing sink both reached 100F and fully stocked.

Three compartment sink water temperature reached 120F

Cold storage units were below 41F.

Ice machine was clean and ice scoop handle was properly stored.

All food was off the floor and no debris was present.

Food handler card is valid but will expire this month, please sign up to get recertification immediately.

ATTENTION: There are a total of 2 item(s) marked above in violation. Total Major violations are 0.

Signatures

Received By:

Rosasis

Inspected By:

Isaac Coria

Inspector Name: **Isaac Coria**

Title: **Environmental Health Officer**

Date: **4/22/2024**

Email: **Isaac.Coria@co.kings.ca.us**

Phone:

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: _____