



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 - GR5 (500-750)

Facility Name		Facility Address		City/State		Zip Code	
RAVEN'S DELI		10870 14TH AVE		ARMONA, CA		93202	
Owner/Operator		Facility Phone No.		Inspection ID		Inspection Result	
WILLIAM RAVEN		5595843948		69417		Pass	
Inspector Name		Inspection Date	Purpose of Inspection		Permit License		Expiration Date
Chaitanya Patel		7/30/2025	Routine Inspection		PR0000152		9/1/2026

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



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Overall Inspection Comment:

Facility inspection was conducted and the following is observed.

Handwash Sink hot water temperature noted above 100F. Paper towels and soap available at the handwash sink.
3 compartment dishwasher sink running hot water temp noted above 120F. Facility uses chlorine bleach products for sanitizer in the 3 step washing process.

Ansul ventilation hood noted with no grease buildup on the vents. The hood noted clean. All items in the dry storage areas noted at least 6 inches off the ground.

Hot holding temperatures for Beef tips, beef in red sauce, turkey and chilli beans in hot holding serving unit noted above 135F.

Cold holding temperatures of chopped and sliced tomatoes, onions and lettuce noted at 38F in the food prep refrigeration line unit. All refrigeration units measured noted below 41F. Walk in unit noted below 41F. Foods separated, covered and protected from cross contamination.

Food Manager Certification available on site for review. Current and Active.

Cleanliness is satisfactory. Clean all equipment after use to avoid cross contamination.

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: **Chaitanya Patel**

Title: **Environmental Health Officer I**

Date: **7/30/2025**

Email: **Chaitanya.Patel@co.kings.ca.us**

Phone: **559-584-1411**