



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 - GR4 (250-500)

Facility Name		Facility Address		City/State		Zip Code	
FROSTY KING II		1300 N 10TH AVE		HANFORD, CA		93230	
Owner/Operator		Facility Phone No.		Inspection ID		Inspection Result	
GAMAL AWAD		5595820814		70737		Needs Improvement	
Inspector Name		Inspection Date	Purpose of Inspection		Permit License		Expiration Date
REHS INSPECTOR		8/8/2025	Routine Inspection		PR0000248		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	Observation
FDA Food Code 2017		
☐ NVO ☐ UD ☐ NA ☒ OUT	15 - PROTECTION FROM CONTAMINATION - Food separated and protected	
Some food items in the small refrigerator in the front of the restaurant were left, uncovered (Avocado, lettuce, pastrami, cheese, peppers). Please cover all food items when they are not being used to prevent the possibility of cross-contamination.		
☐ NVO ☐ UD ☐ NA ☒ OUT	19 - TIME AND TEMPERATURE CONTROL FOR SAFETY - Proper reheating procedures for hot holding	
The restaurant had just opened and the chili and the nacho cheese sauce was only at 95°F. Warmers cannot be used to heat up food and should only be used to keep food at 135°F. The operator placed the food items on the grill to bring them up to the proper temperature and will return them back to the hot holding.		

Overall Inspection Comment:

Inspection on this date with Omar Alwajih. All refrigerators maintained a temperature of 41°F or below. The ice scoop is stored separate from the ice bin. The three compartment sink was stocked with water, paper towels and soap. It reached a temperature above 120°. Chlorine bleach is used as a sanitizer. The bathroom was stocked with warm water, paper towels, and soap. Food was stored 6 inches above the ground. Food Managers certificate expires August 21, 2027.

Inspection conducted by Keith Jahnke, REHS

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



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Signatures

Received By:

Inspected By:

Inspector Name: **REHS INSPECTOR**

Title: **Environmental Health Officer**

Date: **8/8/2025**

Phone: **559-584-1411**

Email: **ehs@co.kings.ca.us**