



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	
LOVE CHICK-IN		855 N LEMOORE AVE		LEMOORE, CA		93245	
Owner/Operator		Facility Phone No.		Inspection ID		Inspection Result	
LUIS GUTIERREZ		5593084891		64976		Pass	
Inspector Name		Inspection Date	Purpose of Inspection		Permit License		Expiration Date
Chaitanya Patel		6/30/2025	Routine Inspection		PR0011157		2/1/2026

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.

Facility is currently undergoing minor equipment and menu change. Any new Equipment to be used needs to be NSF/ANSI Certified. All equipment producing grade/steam needs to be placed under the Ventilation hood system. Ventilation hood system needs to be maintained free of grease or debris buildup. All equipment needs to be pre approved by KCEHS prior to installation or use.

Handwash Sink hot water temperature noted above 100F. Paper towels and soap available at the handwash sink. This facility has multiple handwash sinks. Only one has the capacity for Hot water. Avoid using the handwash without running hot water temperature above 100F.

3 compartment dishwasher sink running hot water temp noted above 120F.

Ansul ventilation hood noted with some grease buildup on the vents. The hood noted with grease buildups. All items in the dry storage areas noted at least 6 inches off the ground.

Reach in Refrigeration units (3) noted below 41F. All foods stored noted covered. Items were stored in the right order. Currently the food prep cold holding table is not in use/ out of order. Fix, replace or remove if not needed. No foods are stored in hot holding.

Food Manager Certification available on site for review. Current and Active.
Facility noted pest free and pest control conducted on a monthly basis.

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: **6/30/2025**

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

Phone: **559-584-1411**