



## 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 - GR3 (100-250)

Facility Name		Facility Address		City/State		Zip Code	
STAR RESTAURANT		122 W SIXTH ST		HANFORD, CA		93230	
Owner/Operator		Facility Phone No.		Inspection ID		Inspection Result	
SINA NANN		5593629227		29176		Pass	
Inspector Name		Inspection Date	Purpose of Inspection		Permit License		Expiration Date
Chaitanya Patel		1/30/2024	Follow-up Inspection		PR0000220		3/1/2025

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



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##### Overall Inspection Comment:

This is a follow up inspection conducted to observe compliance with violations that occurred during the routine inspection conducted on 12/18/2023.

Hot water temperature at the dishwasher sink were noted to be above 120°F.

dish wash sink is also used as Hand wash sink which was properly stocked with paper towels, soap, and running hot water.

Refrigeration units noted below 41°F. Proper refrigeration procedures were observed. Meats and produce were stored in separate refrigeration units.

Hot food holding temperatures for soup in the hot holding section were noted above 135°F.

Cold holding temperature in the food prep line for onions, cheese and tomatoes were noted below 41°F

Ventilation hood above the cooking area was noted clean with minor grease buildup. This is a marked improvement over the last inspection.

The cooking areas are also free of grease buildup. This is also a marked improvement over the last inspection.

Food manager certificate is not present on site. The manager will email a copy to the EHS within 7 days to observe compliance.

General cleanliness in satisfactory condition.

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: **1/30/2024**

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

Phone: **559-584-1411**