

## **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 - NONPROFIT

Facility Name		Facility Address				City/State			Zip Code	
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Owner/Operator			Facility Phone No.	Inspec	tion IE	)	Inspection Result			
				28896	896		Pass			
Inspector Name	Inspection Date		urpose of Inspection		Permit License		Э	Expiration Date		
Chaitanya Patel	1/25/2024		Routine Inspection	tine Inspection		PR0000489			8/31/2025	

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:**

A routine inspection was conducted and following was observed.

This facility preaperes food for breakfast time only.

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

Hand wash sink was properly stocked with paper towels, soap, and running hot water.

No equipment present to test for adequate Sanitization levels. Plesse provide test strips during next inspection.

Refrigeration units noted below 41°F. Proper refrigeration procedures were observed. Refrigeration unit contained milk, juice, eggs and some fresh produce.

Ventilation hood above the cooking area was noted clean with moderate grease buildup. Please clean the Ansul ventilation regularly and maintain free of buildup.

Food handler certificate active and present on site. One facility member needs to complete Food manager certification and training. Please provide this prior to next inspection.

General cleanliness in satisfactory condition.

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

# Received By: Inspected By: Inspector Name: Chaitanya Patel Title: Environmental Health Officer I Date: 1/25/2024 Email: Chaitanya.Patel@co.kings.ca.us Phone: 559-584-1411