



County of Kings - Department of Public Health
Environmental Health Services Division
330 Campus Drive Hanford, CA 93230
Phone - 559-584-1411 Fax - 559-584-6040
Internet - www.countyofkings.com/ehs

FOOD SAFETY EVALUATION REPORT

FACILITY NAME: PR'S DONUTS	BUSINESS PHONE: (559) 386-1179	RECORD ID#: PR0000654	DATE: February 02, 2022
FACILITY SITE ADDRESS: 936 SKYLINE BLVD STE. A	CITY: AVENAL	ZIP CODE: 93204	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: NATH MEAS	CERTIFIED FOOD MANAGER: Nath Meas	EXP DATE: 6/11/2021	INSPECTOR: MIKEL CHATELLE - REHS

The items (if any) listed below identify the violation(s) that must be corrected. Thank you for your cooperation.
One reinspection will be conducted (if needed) at no charge. A service fee is assessed for each additional reinspection required.

Violation: NO CURRENT FOOD HANDLER CARD CERTIFICATES FOR EMPLOYEES

Description/Corrective Action: None of the employees working at the facility hold a valid Food Handler Card. Each employee that does not hold a valid Food Handler Card or has a food handler card that is expired will need to complete an approved food handler course within the next 30 days. Provide a copy of certificates of completion to the Kings County Division of Environmental Health Services. As a reminder, employees that prepare, handle, or serve unpackaged foods are required to have an unexpired Food Handler Card. This certification will need to be renewed every 3 years.

Violation: NO CURRENT CERTIFIED FOOD SAFETY PERSON ON STAFF [HSC 113947-113947.6]

Description/Corrective Action: None of the employees working at the facility hold a valid Certified Food Manager Certificate. At least one employee at the facility will need to complete an approved Certified Food Manager course within the next 30 days. Provide a copy of the completion certificate to the Kings County Division of Environmental Health Services. As a reminder, the Certified Food Manager certification will need to be renewed every 5 years.

Violation: FOODS & EQUIPMENT NOT PROTECTED FROM CONTAMINATION [HSC 113980, 114025-114027]

Description/Corrective Action: Pots containing plants and potting soil were observed on both sides of the three compartment sink. Remove all plants from the kitchen area.

Violation: FOODS & EQUIPMENT NOT PROTECTED FROM CONTAMINATION [HSC 113980, 114025-114027]

Description/Corrective Action: Raw turkey and raw fish were stored directly on top of containers used to store wheat flour in the facility's freezer. Raw meats are required to be stored below other types of food products to avoid contamination. The food products stored in the freezer will need to be rearranged to permit the storage of raw meats below other types of food items or these items need to be moved to a separate freezer.

Additionally, according to the operator, donuts are the only food item sold from the facility. If the raw meats stored in the freezer are being stored for personal use and consumption, these items should not be stored in the same freezer as food items that are being stored, prepared and served for customers.

Violation: FOODS & EQUIPMENT NOT PROTECTED FROM CONTAMINATION [HSC 113980, 114025-114027]

NOTE: This report must be made available to the public on request



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Description/Corrective Action: Eggs were stored directly above raw vegetables in the kitchen's refrigerator. Eggs are required to be stored below other types of food products to avoid contamination. The food products stored in the refrigerator will need to be rearranged to permit the storage of eggs below other food items. If any of these food items are being stored for personal use and consumption, these items should not be stored in the same refrigerator as products that are being stored, prepared and served to customers.

Additionally, according to the operator, donuts are the only food item sold from the facility. If the raw vegetables stored in the refrigerator are being stored for personal use and consumption, these items should not be stored in the same refrigerator as food items that are being stored, prepared and served for customers.

Violation: FACILITY DOES NOT HAVE A VALID PERMIT [HSC 114381 (a)]

Description/Corrective Action: Currently, the facility does not have a valid food vending permit. An application and payment will need to be submitted to the Kings County Division of Environmental Health Services by Friday, February 3, 2022. If this payment is not submitted by close of business on this date, the facility will be required to cease food preparation and food sales to the public.

General Comments:

- *All food temperatures met State Food requirements.
- *All food items that were stored in the refrigerator were stored at or below 41 F.
- *The hand washing station(s) in the kitchen supplied hot water and had soap and paper towels available.
- *The restroom sink supplied hot water and had soap and paper towels available.

- *Nath Mead was present for the inspection.

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RESULTS OF EVALUATION: <input type="checkbox"/> PASS <input checked="" type="checkbox"/> NEEDS IMPROVEMENT <input type="checkbox"/> FAIL	Reinspection Required: Yes: <input checked="" type="checkbox"/> No: <input type="checkbox"/> Reinspection Date (on or after): <u>2/17/2022</u> <input type="checkbox"/> Potential Food Safety All Star:
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Received By:

MIKEL CHATELLE - REHS

Agency Representative

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