



**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**

<b>FACILITY NAME:</b> DONUT KING	<b>BUSINESS PHONE:</b> (559) 584-9020	<b>RECORD ID#:</b> PR0005507	<b>DATE:</b> January 25, 2022
<b>FACILITY SITE ADDRESS:</b> 1000 N 10TH AVE	<b>CITY:</b> HANFORD	<b>ZIP CODE:</b> 93230	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> NARIN R CHHANN / STEVEN CHHANN	<b>CERTIFIED FOOD MANAGER:</b> STEVE CHHANN	<b>EXP DATE:</b> 5/18/2020	<b>INSPECTOR:</b> SEM HAR GEBREGZIABIHE

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

**Description/Corrective Action:** Current food permit expired on January 1, 2021. This must be regularly updated before the date of expiration. Please contact our department to update this. Since the owner of the facility was not present during the inspection. An email will be sent to the owner in regards to this.

**Violation:** IMPROPER EXCLUSION OF VERMIN OR ANIMALS [HSC 114259-114259.3]

**Description/Corrective Action:** Although the owner of this facility was not present during the inspection. A copy of the pest control report should be available for review. Please email the inspector a copy of an up to date pest control report.

**General Comments:**

Observations:  
 Hand washing station was supplied with soap, paper towels, and hot water.  
 Bathroom was clean and supplied with hot water, soap, and paper towels.  
 Food prep area was clean, well maintained, and showed no signs of cross contamination when prep was being done.  
 Refrigeration units holding milk, juice, coffee, apple juice, etc. were well maintained and at 41F and below.  
 Freezer units holding frozen dough, croissants and other miscellaneous items were 0F and below.

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

Received By:

*SEM HAR GEBREGZIABIHE*

Agency Representative

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



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<b>FACILITY NAME:</b> DONUT KING	<b>BUSINESS PHONE:</b> (559) 584-9020	<b>RECORD ID#:</b> PR0005507	<b>DATE:</b> October 23, 2020
<b>FACILITY SITE ADDRESS:</b> 1000 N 10TH AVE	<b>CITY:</b> HANFORD	<b>ZIP CODE:</b> 93230	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> NARIN R CHHANN / STEVEN CHHANN	<b>CERTIFIED FOOD MANAGER:</b> STEVE CHHANN	<b>EXP DATE:</b> 5/18/2020	<b>INSPECTOR:</b> Liliana Stransky - 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 CERTIFIED FOOD SAFETY PERSON ON STAFF [HSC 113947-113947.6]

**Description/Corrective Action:** Please renew the food manager certification within 30 days from today's inspection. The certificate expired in May 2020 and the operator stated he was unable to schedule it earlier due to covid.

**General Comments:**

Routine inspection observations -

- \* All cold holding temperatures were noted below 41F.
- \* Individual milk cartons are stored using the FIFO rotating order. None were expired.
- \* The hand washing stations had soap, paper towels and hot water available.

In general the facility was observed very clean and organized. The employee was not wearing a face mask during the inspection. Please follow the state guidelines of wearing face masks and maintaining safe distancing between customers during the covid pandemic to reduce the risk of spreading the disease.

Thank you for your attention.

**RESULTS OF EVALUATION:**  PASS  NEEDS IMPROVEMENT  FAIL

**Reinspection Required:** Yes:  No:

**Reinspection Date (on or after):** N/A

Potential Food Safety All Star:

Received By:

Liliana Stransky - REHS

Agency Representative

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<b>FACILITY NAME:</b> DONUT KING	<b>BUSINESS PHONE:</b> (559) 584-9020	<b>RECORD ID#:</b> PR0005507	<b>DATE:</b> September 10, 2019
<b>FACILITY SITE ADDRESS:</b> 1000 N 10TH AVE	<b>CITY:</b> HANFORD	<b>ZIP CODE:</b> 93230	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> NARIN R CHHANN / STEVEN CHHANN	<b>CERTIFIED FOOD MANAGER:</b> STEVE CHHANN	<b>EXP DATE:</b> 5/18/2020	<b>INSPECTOR:</b> Susan Lee-Yang - 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: IMPROPER CLEANING OF UTENSILS AND EQUIPMENT [HSC 114095-114099.5 & 114101-114119]

Description/Corrective Action: Observed hood baffles in need of cleaning due to grease and dust accumulation. Ensure thorough and regular cleaning occurs to prevent accumulation.

General Comments:

Restroom and hand wash station has hot water, soap, and paper towels.

All cold holding units were noted at or below 41F.

Observed food products stored off the ground.

Employee has food handler card.

RESULTS OF EVALUATION: [X] PASS [ ] NEEDS IMPROVEMENT [ ] FAIL

Reinspection Required: Yes: [ ] No: [X]

Reinspection Date (on or after): N/A

[ ] Potential Food Safety All Star:

Susan Lee-Yang - REHS

Received By:

Agency Representative

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