



## Retail Market 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 - RM2 (501-2000)

Facility Name	Facility Address	City/State	Zip Code
<b>IRWIN CORNER STORE</b>	<b>502 N IRWIN ST</b>	<b>HANFORD, CA</b>	<b>93230</b>
Owner/Operator	Facility Phone No.	Inspection ID	Inspection Result
<b>HARJOG LIDDER</b>	<b>5595894939</b>	<b>52036</b>	<b>Pass</b>
Inspector Name	Inspection Date	Purpose of Inspection	Permit License
<b>REHS INSPECTOR</b>	<b>1/3/2025</b>	<b>Routine Inspection</b>	<b>PR0010737</b>
			Expiration Date
			<b>2/1/2026</b>

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

Violation Status	Violation Code	Violation Summary	Observation
<b>FDA Food Code 2017</b>			
<input type="checkbox"/> -Select- <input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A	55 - PHYSICAL FACILITIES - Physical facilities installed, maintained, and clean	The hood filters had some dust built up on them and needs to be cleaned so they work efficiently.	



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##### Overall Inspection Comment:

Inspection on this date with Pardeep Lidder. The hand wash sinks in the kitchen and bathroom were stocked with paper towels or hand dryer, soap, and hot water. Water at the three compartment sink reached the temperature above 120°F. Food was stored 6 inches above the ground. Food in hot holding areas maintained the temperature above 135° (burritos, chicken). The floors and drains were clean and free of debris. All refrigerators maintained a temperature of 41°F or below. Food in the refrigerators was covered. The food handling safety certificate was current.

Inspection conducted by Keith Jahnke, REHS

ATTENTION: There are a total of 1 item(s) marked above in violation. Total Major violations are 0.

#### Signatures

Received By:

Inspected By:

Inspector Name: **REHS INSPECTOR**

Title: **Environmental Health Officer**

Date: **1/3/2025**

Email: **ehs@co.kings.ca.us**

Phone: **559-584-1411**

#### CERTIFICATION OF RETURN TO COMPLIANCE

I certify that the violations noted above on this report have been corrected. I have personally examined any documentation attached to the certification to establish that the violations have been corrected.

Signature: \_\_\_\_\_ Title: \_\_\_\_\_ Date: \_\_\_\_\_