



## Restaurant Bakery Permit Inspection Report

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

### INSPECTION REPORT

#### FOOD VENDING PERMIT - GR6 (750- 1mil)

Facility Name		Facility Address		City/State	Zip Code
DICKEY'S BARBECUE PIT		240 N 12TH AVE		HANFORD, CA	93230
Owner/Operator		Facility Phone No.	Inspection ID	Inspection Result	
DICKEY'S BARBECUE PIT		5598273689	26256	Pass	
Inspector Name	Inspection Date	Purpose of Inspection	Permit License	Expiration Date	
Chaitanya Patel	12/4/2023	Routine Inspection	PR0011259	7/1/2023	

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	Observation
<b>FDA Food Code 2017</b>		
<input type="checkbox"/> NVO <input type="checkbox"/> UD <input type="checkbox"/> NA <input type="checkbox"/> OUT	SITE CONTACT INFO - Site Contact Information	

#### Overall Inspection Comment:

A routine inspection was conducted and following was observed.  
 Facility is operating with an expired permit. Please renew prior to 12/06/2023.  
 Hot water temperature at the handwash sink were noted to be above 100°F. Hand wash sink was properly stocked with paper towels, soap, and running hot water.  
 3 compartment sink hot water temperature noted above 100F.  
 Refrigeration units noted below 41°F. Proper refrigeration procedures were observed. Meats and produce were stored in separate areas of the walk in unit.  
 Hot food holding temperatures for Mac and cheese, BBQ beef brisket in the hot holding sections were noted above 135°F.  
 Cold holding temperature in the food prep line for potato salad and coleslaw were noted below 41°F  
 Ventilation hood above the cooking area was noted clean with no grease buildup.  
 Food manager, certificate active and present on site.  
 General cleanliness in satisfactory condition.

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



## Restaurant Bakery Permit Inspection Report

Kings County Department of Public Health  
Environmental Health Services  
330 Campus Dr. Hanford CA 93230  
Phone - 559-584-1411 Fax - 559-584-6040  
Internet - [www.countyofkings.com/health/ehs](http://www.countyofkings.com/health/ehs)

### INSPECTION REPORT

**FOOD VENDING PERMIT - GR6 (750- 1mil)**

#### Signatures

Received By:

Inspected By:

Inspector Name: **Chaitanya Patel**

Title: **Environmental Health Officer I**

Date: **12/4/2023**

Phone: **559-584-1411**

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



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> DICKY'S BARBECUE PIT	<b>BUSINESS PHONE:</b> (559) 827-3689	<b>RECORD ID#:</b> PR0011259	<b>DATE:</b> August 05, 2022
<b>FACILITY SITE ADDRESS:</b> 240 N 12TH AVE	<b>CITY:</b> HANFORD	<b>ZIP CODE:</b> 93230	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> DICKY'S BARBECUE PIT	<b>CERTIFIED FOOD MANAGER:</b> Not Specified	<b>EXP DATE:</b>	<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:** IMPROPER CLEANING OF UTENSILS AND EQUIPMENT [HSC 114095-114099.5 & 114101-114119]

**Description/Corrective Action:** Observed food debris and liquid splatter in between the hot holding unit and cold holding unit adjacent to the cash registers. Please clean and maintain this at all times.

**General Comments:**

Observations:

Hand washing stations were fully stocked with hot water, soap, and paper towels.

Restroom was stocked with hot water, soap, and paper towels.

The soda machine area was clean and well maintained. The storage area beneath it was in good condition.

The three compartment sink was in good condition and had hot water.

Hot holding unit was functioning properly and holding foods at 135F and above.

Refrigeration units were functioning properly at 0F and below.

Freezer units were functioning properly at 0F and below.

The lobby area was clean and well maintained.

Overall this facility is in good condition.

Thank you for your time.

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



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> DICKY'S BARBECUE PIT	<b>BUSINESS PHONE:</b> (559) 827-3689	<b>RECORD ID#:</b> PR0011259	<b>DATE:</b> August 05, 2022
<b>FACILITY SITE ADDRESS:</b> 240 N 12TH AVE	<b>CITY:</b> HANFORD	<b>ZIP CODE:</b> 93230	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> DICKY'S BARBECUE PIT	<b>CERTIFIED FOOD MANAGER:</b> Not Specified	<b>EXP DATE:</b>	<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.

<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> N/A <input type="checkbox"/> Potential Food Safety All Star:
---	--

SEM HAR GEBREGZIABIHE

Received By: \_\_\_\_\_

Agency Representative \_\_\_\_\_

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