



## 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

Facility Name		Facility Address		City/State	Zip Code
CORNER STONE CAFE		312 W SEVENTH St		HANFORD, CA	93230
Owner/Operator		Facility Phone No.	Inspection ID	Inspection Result	
SANTIAGO RODRIGUEZ		5595729518	52896	Pass	
Inspector Name	Inspection Date	Purpose of Inspection	Permit License	Expiration Date	
REHS INSPECTOR	1/17/2025	Routine Inspection	EH-FDP-23-000071	9/1/2025	

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

Violation Status	Violation Code	Observation
<b>FDA Food Code 2017</b>		
<input type="checkbox"/> NVO <input type="checkbox"/> UD <input type="checkbox"/> NA <input checked="" type="checkbox"/> OUT	16 - PROTECTION FROM CONTAMINATION - Food-contact surfaces; cleaned and sanitized	
An ice scoop was observed on the cover of the ice machine. The scoop should be placed in a container to prevent the potential of cross-contamination.		
<input type="checkbox"/> NVO <input type="checkbox"/> UD <input type="checkbox"/> NA <input checked="" type="checkbox"/> OUT	55 - PHYSICAL FACILITIES - Physical facilities installed, maintained, and clean	
The floor drain to the three compartment sink had a buildup of a scum like material. The drain should be clean to prevent the potential of a drain clog.		

<p><b>Overall Inspection Comment:</b> Inspection on the date with Santiago Rodriguez. The hand wash sinks were stocked with paper towels, soap, and hot water. Water at the three compartment sink reached a temperature above 120°F. Chlorine bleach is used as a sanitizer. All refrigerators maintained a temperature below 41°F. All food items in the refrigerators were covered. The food prep area and the floors were clean. Food was stored 6 inches above the ground. The food manager safety certificate expires March 9, 2025.</p> <p>Inspection conducted by Keith Jahnke, REHS</p> <p>ATTENTION: There are a total of 2 item(s) marked above in violation. Total Major violations are 0.</p>
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### INSPECTION REPORT

#### Signatures

Received By:

A handwritten signature in black ink, appearing to be "JR", on a light blue background.

Inspected By:

A handwritten signature in black ink, appearing to be "KLG", on a light blue background.

Inspector Name: **REHS INSPECTOR**

Title: **Environmental Health Officer**

Date: **1/17/2025**

Phone: **559-584-1411**

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



## 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

Facility Name		Facility Address		City/State		Zip Code	
CORNER STONE CAFE		312 W SEVENTH St		HANFORD, CA		93230	
Owner/Operator		Facility Phone No.		Inspection ID		Inspection Result	
SANTIAGO RODRIGUEZ		5595729518		36857		Pass	
Inspector Name	Inspection Date	Purpose of Inspection		Permit License		Expiration Date	
Chaitanya Patel	5/10/2024	Routine Inspection		EH-FDP-23-000071		9/1/2024	

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.

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#### Overall Inspection Comment:

A routine inspection was conducted and following was observed.

Hot water temperature at the handwash sink noted above 100F and dishwasher sink noted to be above 120°F.  
Multiple Hand wash sink was properly stocked with paper towels, soap, and running hot water.  
Refrigeration units in the back of the kitchen area noted below 41°F. Observed correct method of storage with produce on top shelf and meats were in a container with lids on seperate shelves.  
Refrigeration display case unit in thr front area holding preapered cut chicken, chopped vegetables and cheeses measured at 38F.  
Facilty does not have a ventilation hood. Facility has a panini makers in the front area and a small sandwich oven in the back area  
Food manager certificate active and present on site.  
General cleanliness noted.

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

#### Signatures

Received By:

Inspected By:

Inspector Name: **Chaitanya Patel**

Title: **Environmental Health Officer I**

Date: **5/10/2024**

Phone: **559-584-1411**

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