



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

FOOD VENDING PERMIT - NONPROFIT

Facility Name		Facility Address		City/State		Zip Code	
KINGS COUNTY - JUVENILE CENTER		1450 FORUM DR		HANFORD, CA		93230	
Owner/Operator		Facility Phone No.		Inspection ID		Inspection Result	
COUNTY OF KINGS		5598524205		55097		Not Applicable	
Inspector Name	Inspection Date	Purpose of Inspection		Permit License		Expiration Date	
Jesus Crespín	2/12/2025	Routine Inspection		PR0003569		8/31/2025	

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



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Overall Inspection Comment:

A routine food inspection was conducted for this facility on February 10, 2025. Consent for this inspection was obtained from Stacie Sellai, Juvenile Corrections Manager. The following observations were made:

This facility received food from the Kings County Jail, limited food preparation take place at this facility.

This facility is currently not being used to store, or serve food. However, this facility would like to keep their permit active in the event that they may need to operate in the future.

All hand wash sinks were stocked with paper towels, and soap. All hand wash sinks were unobstructed and easily accessible for staff use. All hand wash sink basins were free of debris.

This facility has a 3-compartment sink. Walk-in refrigerator was temperatured below 41F.

Before this facility reopens for food service please be sure to:

-Have hand wash sinks dispense water at 100F

-Have 3-compartment sink dispense water at 120F

-Have sanitizer and sanitizer test strips for 3-compartment sink (Bleach or Quaternary Ammonia).

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: **Jesus Crespin**

Title: **EHS**

Date: **2/12/2025**

Email: **Jesus.Crespin@co.kings.ca.us**

Phone: