



## 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 - GR3 (100-250)

Facility Name		Facility Address		City/State	Zip Code
<b>DONER BOX</b>		<b>1675 LACEY BLVD SP BC2</b>		<b>HANFORD, CA</b>	<b>93230</b>
Owner/Operator		Facility Phone No.	Inspection ID	Inspection Result	
<b>ARMANDO LUNA</b>		<b>5599785147</b>	<b>25902</b>	<b>Pass</b>	
Inspector Name	Inspection Date	Purpose of Inspection		Permit License	Expiration Date
<b>Chaitanya Patel</b>	<b>11/30/2023</b>	<b>Routine Inspection</b>		<b>PR0010078</b>	<b>9/1/2024</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	Observation
<b>FDA Food Code 2017</b>		
<input type="checkbox"/> NVO <input type="checkbox"/> UD <input type="checkbox"/> NA <input checked="" type="checkbox"/> OUT	22 - TIME AND TEMPERATURE CONTROL FOR SAFETY - Proper cold holding temperatures	
Chopped vegetables like lettuce and tomatoes were held in a cold unit that uses ice. The temperature on tomatoes was found to be 49F. Temperature on lettuce found to be 47F. The cold holding unit needs to be addressed. Please do not reuse these products after time control of 4 hours.		
<input type="checkbox"/> NVO <input type="checkbox"/> UD <input type="checkbox"/> NA <input checked="" type="checkbox"/> OUT	43 - PROPER USE OF UTENSILS - In-use utensils; properly stored	
Ice scoop was found inside the ice machine on top of the ice in the soda unit ice holder. This was corrected on site.		
<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	
CO2 canister were seen unchained. This was not corrected on site. Please provide proper holding areas for these cannisters.		

**Overall Inspection Comment:**

A routine inspection was conducted and following was observed.  
 Soda nozzles noted clean and minimal buildup is present around the nozzles. CO2 Tanks were not noted chained.  
 Hot water temperature at the handwash sink and dishwasher sink were noted to be above 120°F.  
 Hand wash sink was not properly stocked with paper towels.  
 Walk in Refrigeration unit noted below 41°F. Proper refrigeration procedures were observed.  
 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 3 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 - GR3 (100-250)**

#### Signatures

Received By:

*Dover Boy*

Inspected By:

*Chaitanya Patel*

---

Inspector Name: **Chaitanya Patel**

Title: **Environmental Health Officer I**

Date: **11/30/2023**

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> DONER BOX	<b>BUSINESS PHONE:</b> (559) 978-5147	<b>RECORD ID#:</b> PR0010078	<b>DATE:</b> September 13, 2022
<b>FACILITY SITE ADDRESS:</b> 1675 LACEY BLVD SP BC2	<b>CITY:</b> HANFORD	<b>ZIP CODE:</b> 93230	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> ARMANDO LUNA	<b>CERTIFIED FOOD MANAGER:</b> ADRIANA RODRIGUEZ	<b>EXP DATE:</b> 3/30/2020	<b>INSPECTOR:</b> Evelyn Elizalde

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: None Noted

General Comments:

The following was observed during today's inspection:

All hand wash stations had hot water, paper towels, and soap.

Observed CO2 tanks to be chained and secure.

Refrigeration unit was at 41 F in walk in and food prep line.

Observed one refrigeration unit near cashier not be in use. Please ensure unit is functioning at a minimum temperature of 41 F prior to storing PHF food inside.

Facility did not have a recent copy of a food managers certificate. Operator was instructed to provide a certificate to our office within 30 days of this inspection.

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:

Evelyn Elizalde

Agency Representative

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