

## **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 - GR6 (750- 1mil)

| Facility Name           |                 | Facility Address          |        |               | City/State  |                   |                 | Zip Code |
|-------------------------|-----------------|---------------------------|--------|---------------|-------------|-------------------|-----------------|----------|
| LITTLE CAESARS PIZZA 25 |                 | 2597 N 11TH AVE #102      |        |               | HANFORD, CA |                   |                 | 93230    |
| Owner/Operator          |                 | Facility Phone No.        | Inspec | Inspection ID |             | Inspection Result |                 |          |
| JEFFREY MANQUEN         |                 | 5595851866                | 62296  | 62296         |             | Pass              |                 |          |
| Inspector Name          | Inspection Date | Purpose of Inspection Per |        | Pern          | mit License |                   | Expiration Date |          |
| REHS INSPECTOR          | 5/30/2025       | Routine Inspection PR     |        | PR0           | PR0009892   |                   |                 | 2026     |

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

## **Overall Inspection Comment:**

Inspection on this date with Rachel Jensen. The hand wash sinks in the kitchen and bathroom were stocked with paper towels, soap and hot water. Water at the three compartment sink reached the temperature above 120°F. All refrigerators maintained a temperature of 41°F or less. Food in the refrigerators was covered. Food (pizza, wings) in hot holding areas was maintained at 135°F or above. Food was stored 6 inches above the ground. The food prep area, floors, and drains were clean. Monthly pest control records were not available. However, there were no visible signs of vermin. The food handler certificate expires April 16, 2027.

Inspection conducted by Keith Jahnke, REHS

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

| Signatures   |  |  |  |  |
|--------------|--|--|--|--|
| Received By: | Inspected By:  |  |  |  |
| Road Queen   |  |  |  |  |
|              | Inspector Name: REHS INSPECTOR Title: Environmental Health Officer Date: 5/30/2025 Phone: 559-584-1411 |  |  |  |

Email: ehs@co.kings.ca.us