

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
KOINONIA CHRISTIAN FELLOWSHIP		12536 Hanford-Armona RD		HANFORD, CA	93230
Owner/Operator		Facility Phone No.	Inspection ID	Inspection Result	
			55336	Pass	
Inspector Name	Inspection Date	Purpose of Inspection		Permit License	Expiration Date
Lindsay Hullinger	2/11/2025	Routine Inspection		PR0006214	8/31/2024

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.

NVO = No Violation Observed OUT = Out of Compliance N/A = Not Applicable COS = Corrected On Site UD = UD

Violation Status	Violation Code	Violation Summary	Observation
FDA Food Code 2017			
<input type="checkbox"/> -Select- <input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A	48 - UTENSILS, EQUIPMENT AND VENDING - Warewashing facilities; installed, maintained and used; test strips	Sanitizer for the ware washing sinks is not available. Corresponding test strips are also not available. Please obtain an appropriate sanitizer (bleach/chlorine-based or quaternary ammonia are the most common) and insure that it is stored and available for use at all warewashing sinks.	



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Overall Inspection Comment:

A routine inspection for the food permit was conducted on this date. The facility has multiple "kitchen" areas throughout, used for different purposes. The facility is used as a commissary & host kitchen for Sweet Soirees. Sweet Soirees caters an event approximately once per month to the members of the church; all other food preparation at this facility is limited food preparation.

Because the facility does not serve the general public and has not more than 3 events hosted within every 90 days, the facility has more leniency regarding commercial kitchen requirements.

The following items were verified for compliance on this date:

Main Building:

The main kitchen is used as a commissary; food preparation for the church is minimal. The kitchen inspection information is reported under the catering operation, Sweet Soirees.

Secondary Building:

1. The kitchen area in the secondary building is used only for storage and dishwashing. The three compartment sink in the secondary building has hot water measuring 135F. Please insure sanitizer (bleach or quaternary ammonia are most common) is available and used in the wash-rinse-sanitize cycle. Please also obtain the corresponding test strips to verify the concentration of sanitizer used.
2. The handwashing sink for this kitchen is located in the restroom; the 3-compartment sink is also used for handwashing if necessary. Due to the lack of correct handwashing sinks, this area can only be used for pre-packaged, ready to eat food. Please refer to the California Retail Food Code for definition of limited food preparation.
3. The reach in refrigerator and freezer measured below 41F. Food was observed stored properly to prevent contamination.

One Eleven Coffee Bar:

This facility serves only coffee. There is a two compartment sink has hot water. No food preparation occurs in this area; batch drinks are prepared in the kitchen and served during service. Lysol spray is observed beneath the sink, which is used to sanitize counters. If this sink is to be used for any dishwashing, you will need to obtain appropriate sanitizer and testing strips.

ATTENTION: There are a total of 1 item(s) marked above in violation. Total Major violations are 0.

Signatures

Received By:

Inspected By:

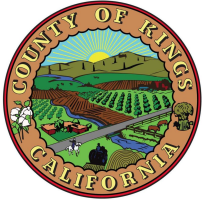
Inspector Name: **Lindsay Hullinger**

Title: **Environmental Health Officer**

Date: **2/11/2025**

Email: **Lindsay.hullinger@co.kings.ca.us**

Phone:



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CERTIFICATION OF RETURN TO COMPLIANCE

I certify that the violations noted above on this report have been corrected. I have personally examined any documentation attached to the certification to establish that the violations have been corrected.

Signature: _____ Title: _____ Date: _____