

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 Fa			Facility Address			City/State			Zip Code	
HANFORD YOUTH SOFTBALL LEAGUE		1226 CENTENNIAL DR			HANFORD, CA			93230		
Owner/Operator			Facility Phone No.	Inspec	ction ID		Inspection Result			
				55918		Not Applicable				
Inspector Name	Inspection Date		Purpose of Inspection		Permit License		е	Expiration Date		
Chaitanya Patel	2/18/2025		Construction/Equipment Inspection		PR0	PR0009024			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



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Overall Inspection Comment:

Pre Opening Inspection -

Hot water temperature - handwash noted above 100F and 3 Compartment dishwash noted above 120F. Handwash sink stocked with paper towels and soap.

3 compartment dishwash sink used correctly.

No grease producing foods can be made at the facility as the facility does not have a ventilation hood. Only hot foods that do not require a cooktop or grill can be served.

Fat fryer noted to be used at the facility. Remove the fat fryer from use as there os no ventilation hood system to catch the grease and this is a potential fire hazard.

Refrigeration units at at facility noted below 41F.

Facility serves Hot dogs, nachos, personal size pizzas baked in a ventless oven, paninis from a panini maker, pre packaged snacks and coffee.

Carbon monoxide detection sensors need to active and running.

Clean all floors, walls and ceilings to be free of dust, grime and cobwebs.

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

Received By:

Inspected By:

Inspector Name: Chaitanya Patel
Title: Environmental Health Officer I
Date: 2/18/2025

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

Phone: **559-584-1411**