

Facility Name

**CHUBBY'S DINER** 

### **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 - GR3 (100-250)

Facility Address

395 CAMPUS DR

City/State

HANFORD, CA

Zip Code

93230

Owner/Operator		Facility Phone No.	Inspection ID		Inspection Result		
LIPING WANG		5596397311	52616		Pass	Pass	
Inspector Name	Inspection Date	Purpose of Inspection	•	Permit Licens	se	Expiration Date	
Chaitanya Patel	1/15/2025	Routine Inspection	PR0009			12/1/2025	
An inspection of your facility reve Regulations. A reinspection may per violation. NVO = No Violation Observed OUT =	occur at any time t	to verify correction of these violat	tions. Ple	ase note the			
/iolation Status Violation Cod		le		Obse	Observation		
		FDA Food Code 2017					
□ NVO □ UD □ NA ☑ C		55 - PHYSICAL FACILITIES - Physical facilities installed, maintained, and clean					
General Cleanliness needed. La areas in the kitchen and under Lids were absent on a food pre	ep line refrigerate	op area in the kitchen. or unit. There are mix of foods	s which i	include raw	vegetables	·	
and sauces. These need to be The ice cream freezer unit note		•			•	rboring.	
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#### **Overall Inspection Comment:**

Facility inspection was conducted and the following is observed.

Handwash Sink hot water temperature noted above 100F. Paper towels and soap available at the handwash sink. This facility currently has multple handwash sinks.

2 compartment dishwasher sink running hot water temp noted above 120F.

All refrigeration units measured noted below 41F. One walk in refrigation unit and one walk in freezer unit noted at the facility. Also noted is a reach in refrigeration unit behind the food prep line.

No hot holding units were active during this inspection.

Ventilation hood system noted clean with minimal buildup.

Food Manager Certification availbale on site is active and availble for review.

Cleanliness is unsatisfactory. Clean all equipment after use to avoid cross contamination.

Facility noted pest free and pest control conducted on a monthly basis.

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

Signatures				
Received By:	Inspected By:			
	M			
	Inspector Name: Chaitanya Patel			
	Title: Environmental Health Officer I			
	Date: 1/15/2025			
	Phone: <b>559-584-1411</b>			
	Email: Chaitanya.Patel@co.kings.ca.us			