



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 - GR2 (12-100)

Facility Name	Facility Address	City/State	Zip Code	
EDWARD'S BAKERY	512 S THIRD ST	AVENAL, CA	93204	
Owner/Operator	Facility Phone No.	Inspection ID	Inspection Result	
MARIA PORTILLO	5593860545	53976	Pass	
Inspector Name	Inspection Date	Purpose of Inspection	Permit License	Expiration Date
Chaitanya Patel	1/30/2025	Follow-up Inspection	PR0005255	10/1/2025

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:

Follow up Inspection conducted and the following is observed.

2 Compartment dishwashing sink water temperature noted above 120F during the follow up inspection. The facility is permitted to reopen.

Handwash sink noted stocked with running hot water above 100F, paper towels and soap.

Facility serves baked goods prepared at the facility, frozen corn tamales without meat fillings which are warmed in the hot holding pan.

Refrigaion units with dairy products noted below 41F.

Food manager certification active and available on site for review

General cleanliness is noted at the facility.

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



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Signatures

Received By:

Inspected By:

Inspector Name: **Chaitanya Patel**

Title: **Environmental Health Officer I**

Date: **1/30/2025**

Phone: **559-584-1411**

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



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EDWARD'S BAKERY		512 S THIRD ST		AVENAL, CA	93204
Owner/Operator		Facility Phone No.	Inspection ID	Inspection Result	
MARIA PORTILLO		5593860545	53877	Needs Improvement	
Inspector Name	Inspection Date	Purpose of Inspection		Permit License	Expiration Date
Chaitanya Patel	1/30/2025	Routine Inspection		PR0005255	10/1/2025

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
FDA Food Code 2017		
<input type="checkbox"/> NVO <input type="checkbox"/> UD <input type="checkbox"/> NA <input checked="" type="checkbox"/> OUT	10 - PREVENTING CONTAMINATION BY HANDS - Adequate handwashing sinks properly supplied and accessible	<p>Handwash sink noted with a mop stored inside. The handwash sink needs to be used only for handwashing purposes. The mop sink, according to operator is being used as handwash sink. This is not an acceptable practice.</p> <p>Resolution - During the inspection the operator was explained about using handwash sink only for handwashing purposes. Corrected the issue on site.</p>
<input type="checkbox"/> NVO <input type="checkbox"/> UD <input type="checkbox"/> NA <input checked="" type="checkbox"/> OUT	50 - PHYSICAL FACILITIES - Hot and cold water available, adequate pressure	<p>2 compartment dishwashing sink - Hot water temperature noted at 103F. According to California retail food code, the water temperature at dishwash sinks must be at least 120F. The facility is asked to close until this issue is resolved.</p>



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Overall Inspection Comment:

Inspection conducted and the following is observed.

Handwash sink is being used as a mop sink. Violation is issued. Corrected on site by the operator.

Handwash sink noted stocked with running hot water above 100F, paper towels and soap.

Hot water temperature at dishwash sinks noted at 103F. Violation issued. Facility will be closed until this violation is corrected.

Facility serves baked goods prepared at the facility, frozen corn tamales without meat fillings which are warmed in the hot holding pan.

Refrigaion units with dairy products noted below 41F.

Food manager certification active and available on site for review

General cleanliness is noted at the facility.

ATTENTION: There are a total of 2 item(s) marked above in violation. Total Major violations are 0.

Signatures

Received By:

Inspected By:

Inspector Name: **Chaitanya Patel**

Title: **Environmental Health Officer I**

Date: **1/30/2025**

Phone: **559-584-1411**

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