



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 - GR4 (250-500)

Facility Name	Facility Address	City/State	Zip Code	
TIM'S DRIVE IN	1113 N 10TH AVE	HANFORD, CA	93230	
Owner/Operator	Facility Phone No.	Inspection ID	Inspection Result	
STEVEN TE	5595847579	54936	Pass	
Inspector Name	Inspection Date	Purpose of Inspection	Permit License	Expiration Date
Chaitanya Patel	2/7/2025	Routine Inspection	PR0011351	1/1/2026

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:

Facility inspection was conducted and the following is observed.

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

Prep sink noted clean and with running hot and cold water. This dishwasher sink is also used as a handwash sink. Facility only has this one combination sink. Paper towels and soap available in the dishwash/handwash sink.

Ansul ventilation hood noted with some grease buildup on the vents. Cleaning is serviced for 02-08-2025 according to the operator. All items in the dry storage areas noted at least 6 inches off the ground.

Cold holding temperatures of chopped and sliced tomatoes and pickles noted at 38F in the food prep refrigeration line unit. Raw beef burger patties in the cold holding unit noted at 37F.

All refrigeration units measured are noted below 41F.

Food Manager Certification available on site for review. Current and Active.

Cleanliness is satisfactory.

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

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: **2/7/2025**

Phone: **559-584-1411**

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



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Owner/Operator	Facility Phone No.	Inspection ID	Inspection Result	
STEVEN TE	5595847579	34176	Pass	
Inspector Name	Inspection Date	Purpose of Inspection	Permit License	Expiration Date
Chaitanya Patel	4/10/2024	Routine Inspection	PR0011351	1/1/2025

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.

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Overall Inspection Comment:

A routine inspection was conducted and following was observed.

Hot water temperature at the 3 compartment dishwasher sink were noted to be above 120°F.

Three compartment sink is also being used as hand wash station. Hand wash sink was properly stocked with paper towels, soap, and running hot water.

Chlorine sanitizer bucket for kitchen area noted above 100PPM.

Facility is limited on space and used multiple reach in refrigeration units. Refrigeration units noted below 41°F. Proper refrigeration procedures were observed. Meats and produce were stored in separate refrigeration units.

Cold holding temperature in the food prep line for mayo, cheese, tomatoes and lettuce were noted below 41°F

Ventilation hood above the cooking area was noted clean with minor grease buildup.

Soda nozzles and deep fat fryer noted clean. Under the deep fat fryer, there is minor accumulation of grease waste. Clean this areas often to avoid buildups.

Food manager, certificate active and present on site. Expires on January 29 2029

General cleanliness in satisfactory condition.

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Inspected By:

Inspector Name: **Chaitanya Patel**

Title: **Environmental Health Officer I**

Date: **4/10/2024**

Phone: **559-584-1411**

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