



Restaurant Bakery Permit Inspection Report

Kings County Department of Public Health
Environmental Health Services
330 Campus Dr. Hanford CA 93230
Phone - 559-584-1411 Fax - 559-584-6040
Internet - www.countyofkings.com/health/ehs

INSPECTION REPORT

FOOD VENDING PERMIT - GR4 (250-500)

Facility Name	Facility Address	City/State	Zip Code	
FROSTY KING II	1300 N 10TH AVE	HANFORD, CA	93230	
Owner/Operator	Facility Phone No.	Inspection ID	Inspection Result	
GAMAL AWAD	5595820814	35176	Pass	
Inspector Name	Inspection Date	Purpose of Inspection	Permit License	Expiration Date
Chaitanya Patel	4/22/2024	Routine Inspection	PR0000248	10/1/2024

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

Overall Inspection Comment:

A routine inspection was conducted and following was observed.

Hot water temperature at the 3 compartment dishwasher sink noted to be above 120°F. This sink is also used as a handwash sink. Stocked with paper towels and soap.

Hand wash sink was properly stocked with paper towels, soap, and running hot water.

Refrigeration units noted below 41°F. Proper refrigeration procedures were observed.

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

Ventilation hood above the cooking area was noted clean with minor grease buildup. Make sure to clean behind the fat fryers and the flat top griddle area. Some Grease accumulation noted.

Food manager certificate active and present on site. Expires 11/01/2028

Pest control reports were reviewed. Last pest control conducted on 04/10/2024. Pest glue traps behind the ice machine were noted with some pests. Keep all areas pest free to avoid food contamination.

CO2 cannisters were chained in upright position. Noted minor amounts of buildup on soda nozzles.

General cleanliness in good condition. Noted some grease around the cooking areas. Operator confirmed areas are cleaned every night.

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



Restaurant Bakery Permit Inspection Report

Kings County Department of Public Health
Environmental Health Services
330 Campus Dr. Hanford CA 93230
Phone - 559-584-1411 Fax - 559-584-6040
Internet - www.countyofkings.com/health/ehs

INSPECTION REPORT

FOOD VENDING PERMIT - GR4 (250-500)

Signatures

Received By:

Inspected By:

Inspector Name: **Chaitanya Patel**

Title: **Environmental Health Officer I**

Date: **4/22/2024**

Phone: **559-584-1411**

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



County of Kings - Department of Public Health

Environmental Health Services Division

330 Campus Drive Hanford, CA 93230

Phone - 559-584-1411 Fax - 559-584-6040

Internet - www.countyofkings.com/ehs

FOOD SAFETY EVALUATION REPORT

FACILITY NAME: FROSTY KING II	BUSINESS PHONE: (559) 584-4492	RECORD ID#: PR0000248	DATE: April 28, 2022
FACILITY SITE ADDRESS: 1300 N 10TH AVE	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: GAMAL AWAD	CERTIFIED FOOD MANAGER: AHMAD NASSEF	EXP DATE: 1/9/2023	INSPECTOR: SEM HAR GEBREGZIABIHE

The items (if any) listed below identify the violation(s) that must be corrected. Thank you for your cooperation.
One reinspection will be conducted (if needed) at no charge. A service fee is assessed for each additional reinspection required.

Violation: IMPROPER CLEANING OF UTENSILS AND EQUIPMENT [HSC 114095-114099.5 & 114101-114119]

Description/Corrective Action: The soda machine was observed with syrup build up which was also transferred over to the side panel of the ice machine. Please regularly clean both appliances to prevent mold growth and prevent pest infestations.

The hot holding lamp used to hot hold french fries was observed with a thick layer of grease build up all around the unit. Please clean this daily to prevent bacterial growth and pest investigations.

The three compartment sink was observed dirty. Please clean the inside as well as the outside of the sink to prevent cross contamination.

The microwave was observed with food build up. Please clean this as soon as possible.

The hood was observed with grease build up. The last hood service written documented was 2/22/2022. Please have this serviced as soon as possible.

General Comments:

NOTE: This report must be made available to the public on request



County of Kings - Department of Public Health

Environmental Health Services Division

330 Campus Drive Hanford, CA 93230

Phone - 559-584-1411 Fax - 559-584-6040

Internet - www.countyofkings.com/ehs

FOOD SAFETY EVALUATION REPORT

FACILITY NAME: FROSTY KING II	BUSINESS PHONE: (559) 584-4492	RECORD ID#: PR0000248	DATE: April 28, 2022
FACILITY SITE ADDRESS: 1300 N 10TH AVE	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: GAMAL AWAD	CERTIFIED FOOD MANAGER: AHMAD NASSEF	EXP DATE: 1/9/2023	INSPECTOR: SEM HAR GEBREGZIABIHE

The items (if any) listed below identify the violation(s) that must be corrected. Thank you for your cooperation.
One reinspection will be conducted (if needed) at no charge. A service fee is assessed for each additional reinspection required.

Routine Inspection:

All refrigeration units were functioning properly at 41F and below.

All freezer units were functioning properly at 0F and below.

The sanitizer bucket (QAC) was at 200 ppm.

All employees were practicing safe food handling by washing their hands frequently and when changing tasks.

Restrooms were well maintained and clean. Hot water, soap and paper towels were available.

The ice machine was in good condition.

Final cooking temperature of the burger patty was 182.6F.

Final cooking temperature of the bacon was 196.8F.

The lobby area of the facility was clean and well maintained.

Please correct the above noted violations in a timely manner.

Thank you for your time.

RESULTS OF EVALUATION: PASS NEEDS IMPROVEMENT FAIL

Reinspection Required: Yes: No:

Reinspection Date (on or after): N/A

Potential Food Safety All Star:

Received By:

SEM HAR GEBREGZIABIHE

Agency Representative

NOTE: This report must be made available to the public on request