



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 - GR2 (12-100)

Facility Name	Facility Address	City/State	Zip Code	
DONUT CAFE	2455 N 10TH AVE	HANFORD, CA	93230	
Owner/Operator	Facility Phone No.	Inspection ID	Inspection Result	
CHAMROUEN MAK	9796659206	31736	Pass	
Inspector Name	Inspection Date	Purpose of Inspection	Permit License	Expiration Date
Chaitanya Patel	3/8/2024	Routine Inspection	PR0010733	12/1/2024

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 handwash sink, restroom sink and dishwasher sink were noted to be above 120°F.
The backside Hand wash sink near the refrigeration units was properly stocked with paper towels, soap, and running hot water. Currently the paper towel dispenser is broken and the facility has placed an order for a new one.
The facility operator mentioned the handwashing sink in the front section being the donut holding area is currently not in use.
Refrigeration units noted below 40°F.
Ventilation hood above the donut frying area was noted to be clean with minor amount of grease buildup. Keep the surrounding areas down and free of grease buildup.
Food manager, certificate active and present on site.
General cleanliness needs to be maintained. The back areas near to refrigerators needs to clean to avoid any buildups for pest harborage. The facility does their own pest control. Recommend pest service every month.
Facility operator is planning on relocating in the future. Please submit plans to KCEHS for review and approval of proper equipment for sue at the new 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: **3/8/2024**

Phone: **559-584-1411**

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



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FOOD SAFETY EVALUATION REPORT

Table with 4 columns: FACILITY NAME, BUSINESS PHONE, RECORD ID#, DATE, FACILITY SITE ADDRESS, CITY, ZIP CODE, INSPECTION TYPE, OWNER NAME, CERTIFIED FOOD MANAGER, EXP DATE, INSPECTOR.

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: NO CURRENT FOOD HANDLER CARD CERTIFICATES FOR EMPLOYEES

Description/Corrective Action: All food handlers must obtain the food handler card within 7 days from today.

Violation: IMPROPER FOOD HANDLING PRACTICES

[HSC 113961 - 113973]

Description/Corrective Action: Personal food handling needs review, the operator needs to train all food operator with food safety.

Violation: IMPROPER EXCLUSION OF VERMIN OR ANIMALS

[HSC 114259-114259.3]

Description/Corrective Action: Contact a certified pest control operator to remove all access to vermin entry.

Violation: IMPROPER MAINTENANCE OF HANDWASH FACILITIES

[HSC 113953 - 113593.2]

Description/Corrective Action: None of the hand washing station had paper towels. Replace immediately.

Violation: UNNECESSARY ITEMS AND LITTER

(HSC 114257.1)

Description/Corrective Action: The facility needs to clean and remove all unwanted items. This is causing an environment suitable for vermin infestation and clutter. Please reorganize the entire food facility.

Violation: IMPROPER FOOD HANDLING PRACTICES

[HSC 113961 - 113973]

Description/Corrective Action: The facility operator had placed a rodent catching trap near the food trays besides the donuts. This practice needs to stop immediately. If you suspect rodent infestation, contact a certified pest control operator. This will be verified in the next inspection.

Violation: FOODS & EQUIPMENT NOT PROTECTED FROM CONTAMINATION

[HSC 113980, 114025-114027]

Description/Corrective Action: The facility and equipment observed unsanitary with food debris. Please clean and sanitize all floors, walls, trays, food equipment, under the tables, hood and ceiling.

General Comments:

Please review the violations. A re-inspection will be conducted at no charge (one time) within 2 weeks.

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



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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: DONUT CAFE	BUSINESS PHONE: (979) 665-9206	RECORD ID#: PR0010733	DATE: January 13, 2023
FACILITY SITE ADDRESS: 2455 N 10TH AVE	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: CHAMROUEN MAK	CERTIFIED FOOD MANAGER: MICHELLE SOEIRO	EXP DATE: 11/25/2024	INSPECTOR: Yatee Patel - REHS

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.

RESULTS OF EVALUATION: PASS NEEDS IMPROVEMENT FAIL

Reinspection Required: Yes: No:

Reinspection Date (on or after): N/A

Potential Food Safety All Star:

Yatee Patel - REHS

Received By:

Agency Representative

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