



## 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](http://www.countyofkings.com/health/ehs)

### INSPECTION REPORT

Facility Name		Facility Address		City/State	Zip Code
<b>MODERN FARMHOUSE COOKIES CO.</b>		<b>250 W 8TH St</b>		<b>HANFORD, CA</b>	<b>93230</b>
Owner/Operator		Facility Phone No.	Inspection ID	Inspection Result	
<b>JENNIFER THORTON</b>		<b>5599038910</b>	<b>36856</b>	<b>Needs Improvement</b>	
Inspector Name	Inspection Date	Purpose of Inspection		Permit License	Expiration Date
<b>Chaitanya Patel</b>	<b>5/10/2024</b>	<b>Routine Inspection</b>		<b>EH-FDP-23-000010</b>	<b>4/1/2025</b>

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
<b>FDA Food Code 2017</b>		
<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	

The only handwashing sink at the facility does not provide running hot water temperature above 100F. Remedy this issue as soon as possible as regulations require handwashing sink water temperature above 100F. Meanwhile the 3 compartment dishwashing sink is being used as handwashing sink. There is paper towel and soap provided at this dishwashing sink.

**Overall Inspection Comment:**  
 routine inspection was conducted and following was observed.

Facility currently serves cookies, soda mixes and coffee.  
 Refrigeration unit in the kitchen area noted below 41°F. Observed correct method of storage with lids on all in use containers. Lids were also noted on all dry containers with sugar, flour and essential baking goods stored. Dry items are stored at least 6 inches above ground.  
 Food handler certificate active and present on site.  
 General cleanliness noted.  
 A re inspection will be conducted to observe compliance with the violation issued.

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



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### INSPECTION REPORT

#### Signatures

Received By:

Inspected By:

Inspector Name: **Chaitanya Patel**

Title: **Environmental Health Officer I**

Date: **5/10/2024**

Phone: **559-584-1411**

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