

Environmental Health Serivces 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: DUNKIN DONUTS	BUSINESS PHONE: Not Specified	RECORD ID#: PR0010071	DATE: September 12, 2022		
FACILITY SITE ADDRESS: 1695 W LACEY BLVD	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION		
OWNER NAME: AHARON AMINPOUR	CERTIFIED FOOD MANAGER: Joslin Woods	EXP DATE: 3/9/2025	INSPECTOR: Evelyn Elizalde		
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 MAINTENANCE OF FACILITY OR EQUIPMENT Description/Corrective Action: Observed debris build up on coffee machines on prep line. Please maintain equipment clean to prevent vermin infestation.					
General Comments: The following was observed during today's routine in Hand wash station had hot water, paper towels and s Refrigeration units were at 41 F. Nathan Walters was the shift supervisor present toda Three compartment sink had hot water at 120 F.	soap.				
RESULTS OF EVALUATION: X PASS NEED	OS IMPROVEMENT FAIL	Reinspection Re			
Received By:		Evelyn Eliza			

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

DAO0JBKYE 12:59 PM Page 1 of 1



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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: DUNKIN DONUTS	BUSINESS PHONE: Not Specified	RECORD ID#: PR0010071	DATE: March 07, 2022
FACILITY SITE ADDRESS: 1695 W LACEY BLVD	CITY: HANFORD	ZIP CODE : 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: AHARON AMINPOUR	CERTIFIED FOOD MANAGER: Joslin Woods	EXP DATE: 3/9/2025	INSPECTOR: SEMHAR GEBREGZIABIHE

The items (if any) listed below identify the violation(s) that must be corrected. Thank you for your cooperation.

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Violation: IMPROPER CLEANING OF UTENSILS AND EQUIPMENT

[HSC 114095-114099.5 & 114101-114119]

Description/Corrective Action:

The food rack holding miscellaneous flavors of donuts was filthy. The operator stated that the racks were power washed from time to time. Observed syrup and frosting build up on each one of the racks. These must be cleaned routinely to prevent the attraction of pests and cross contamination of foods.

Observed donuts on the floor of the walk in unit. The operator stated that they would get someone to clean the refrigeration unit once the maintenance personnel completed their work. Food must not be left on the floor. This can attract vermin and other pests.

Violation: OTHER PERMIT VIOLATION

Description/Corrective Action:

Observed a case of arrowhead water bottles on the floor. Article 5 section 114047 of the California Retail Food Code states that all storage needs to be protected from contamination where it is not exposed to splash, dust, vermin, or other forms of contamination or adulteration, and at least six inches above the floor. This was removed from the floor immediately and placed six inches above the ground.

General Comments:

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DAWIKXOTI 10:51 AM Page 1 of 2



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-Routine Inspection-

All hand washing stations were well maintained, had hot water, soap, and paper towels.

The three compartment sink was well maintained, had hot water, and the sanitizer was at 200 ppm (QAC).

All workers practiced safe food handling by washing their hands frequently and wearing gloves when handling food.

All other refrigeration units besides the above mentioned unit were functioning properly at 41F and below. Maintenance personnel were present working on the walk in unit. The operator stated that there was a leak and a puddle was seen while probing temperatures of foods. When probing different food they were holding at 41F and below (hash browns, bacon, dough, etc.). Please send a copy of the invoice to our department. Please clean the interior of the refrigerator when the maintenance is completed.

All freezer units were 0F and below and well maintained.

All restrooms were functioning properly, had hot water, soap, and paper towels.

Hot holding temperature of bacon was 161.3F. The operator mentioned all foods are thrown out every 30 minutes if not

The main lobby was clean and well maintained.

Please correct the above noted violations in a timely manner.

Contact our department if there are any questions.

Thank you for your time.

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DAWIKXOTI 10:51 AM Page 2 of 2



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RESULTS OF EVALUATION: PASS X NEEDS IMPROVEMENT FAIL		Reinspection Required: Yes: No: X Reinspection Date (on or after): N/A Potential Food Safety All Star:				
Received By:		SEMHAR GEBRE Agency Represe				

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DAWIKXOTI 10:51 AM Page 1 of 1