



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/health/ehs

FOOD SAFETY EVALUATION REPORT

FACILITY NAME: SUNSHINE DONUTS	BUSINESS PHONE: (559) 992-4778	RECORD ID#: PR0000652	DATE: August 14, 2009
FACILITY SITE ADDRESS: 928 WHITLEY AVE	CITY: CORCORAN	ZIP CODE: 93212	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: YOUNG CHAU KUL	CERTIFIED FOOD HANDLER: Young Chau Kul	EXP DATE: 1/23/2014	INSPECTOR: Lee Johnson - 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.

Violation: IMPROPER MAINTENANCE OF HANDWASH FACILITIES [HSC 113953 - 113593.2]

Description/Corrective Action: Please insure adequate quantities of liquid hand soap are available at all hand sinks at all times. Staff filled all bottles during inspection.

Violation: IMPROPER COLD HOLDING TEMPERATURE(S) [HSC 113996]

Description/Corrective Action: The tall two door reach in refrigerator measured 46F. Please adjust to maintain 41F or less at all times.

Violation: FOODS & EQUIPMENT NOT PROTECTED FROM CONTAMINATION [HSC 113980, 114025-114027]

Description/Corrective Action: The facility is in need of regular and thorough cleaning to remove accumulated debris, especially behind and beneath fixed equipment, tables, and shelving.

General Comments:

Thank you.

RESULTS OF EVALUATION: <input type="checkbox"/> PASS <input checked="" type="checkbox"/> NEEDS IMPROVEMENT <input type="checkbox"/> FAIL	Reinspection Required: Yes: <input type="checkbox"/> No: <input checked="" type="checkbox"/>
	Reinspection Date (on or after): _____ N/A <input type="checkbox"/> Potential Food Safety All Star:

Young Chau Kul

Received By: _____

Lee Johnson - REHS

Agency Representative

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/health/ehs

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 HANDLER, 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: IMPROPER MAINTENANCE OF HANDWASH FACILITIES [HSC 113953 - 113593.2]

Description/Corrective Action: Please provide liquid hand soap to the donut store restroom, and paper towels to all sinks in the facility. Cloth towels are not permitted for handwashing.

Violation: IMPROPER EXCLUSION OF VERMIN OR ANIMALS [HSC 114259-114259.3]

Description/Corrective Action: Rodent droppings were noted in the bagged sugar storage area in the rear. Please contract with a professional licensed pest control company for ongoing service. Do it yourself pest control is not permitted. Please provide evidence of a pest control contract at next inspection.

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

Description/Corrective Action: The facility is in need of thorough and regular cleaning, especially the floors and underneath equipment and tables to remove accumulated debris and food waste. This is also important to help control pests.

Violation: FOODS & EQUIPMENT NOT PROTECTED FROM CONTAMINATION [HSC 113980, 114025-114027]

Description/Corrective Action: Several trays of donut toppings were noted uncovered. Please keep covered when not in use.

General Comments:

Please correct the above violations prior to the next inspection, on or after 1/22/09. Failure to correct the violations may result in a \$195 reinspection fee. Please contact me should you have any questions. Thank you.

RESULTS OF EVALUATION: [] PASS [X] NEEDS IMPROVEMENT [] FAIL. Reinspection Required: Yes: [X] No: []. Reinspection Date (on or after): 1/22/2009. [] Potential Food Safety All Star:

Young Chan

Received By:

Lee Johnson

Environmental Health Specialist

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