



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: DONUT COUNTRY	BUSINESS PHONE: (559) 584-4040	RECORD ID#: PR0003540	DATE: March 14, 2012
FACILITY SITE ADDRESS: 1716 N 11TH AVE	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: AUN PAK	CERTIFIED FOOD HANDLER: SOKHEMARA PAK	EXP DATE: 5/18/2015	INSPECTOR: Luis Flores

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: LACK OF OR IMPROPER USE OF THERMOMETERS [HSC 114157-114159]

Description/Corrective Action: The two reach-in refrigeration units located in the customer area did not have refrigeration thermometers inside of the units as required for temperature monitoring of perishable foods. Department issued thermometers were provided today for this purpose.

In addition, the back area reach-in refrigerator storing luncheon meats and pastries has an exterior thermometer that appears to be reading inaccurately. A thermometer was also provided for this unit.

Violation: IMPROPER MAINTENANCE OF FACILITY OR EQUIPMENT [HSC 114161-114182 & 114257]

Description/Corrective Action: Soda syrup accumulation on the floor surface beneath the boxed syrup storage area requires clean up along with additional floor cleaning behind the baking oven due to food debris and dust accumulation.

General Comments:

Other than the specified violations, the facility was determined to be in overall good operational condition. All cold food holding temperatures were satisfactory.

RESULTS OF EVALUATION: <input checked="" type="checkbox"/> PASS <input 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:

Luis Flores

Received By:

Agency Representative

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



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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: DONUT COUNTRY	BUSINESS PHONE: (559) 584-4040	RECORD ID#: PR0003540	DATE: December 02, 2010
FACILITY SITE ADDRESS: 1716 N 11TH AVE	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: AUN PAK	CERTIFIED FOOD HANDLER: sokhemara pak	EXP DATE: 5/18/2015	INSPECTOR: Kimberly Marquez

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

Description/Corrective Action: Observed donuts stored in back room uncovered. Operator stated donuts are donated to a farmer to feed animals. Please cover food to prevent contamination.

Observed donut dough in refrigerator on top of bucket. Please cover dough before placing into refrigerator to prevent contamination.

Violation: IMPROPER MAINTENANCE OF FACILITY OR EQUIPMENT [HSC 114161-114182 & 114257]

Description/Corrective Action: Observed accumulation of mold inside lip of ice machine. Please clean on a regular basis.

General housekeeping needs improvement, including walls, floors and equipment. Please detail clean behind equipment to prevent pest infestation.

General Comments:

Hand wash station was fully soaked with soap, paper towels and hot running water.

All cold holding units were noted at 41 ° F or below.

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:

Kimberly Marquez

Agency Representative

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: DONUT COUNTRY	BUSINESS PHONE: (559) 584-4040	RECORD ID#: PR0003540	DATE: December 09, 2009
FACILITY SITE ADDRESS: 1716 N 11TH AVE	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: AUN PAK	CERTIFIED FOOD HANDLER: AUN PAK	EXP DATE: 7/26/2010	INSPECTOR: Liliana Stransky - 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 FACILITY OR EQUIPMENT [HSC 114161-114182 & 114257]

Description/Corrective Action: Improve housekeeping practices for the kitchen and storage areas.
Clean microwave after customer use.

General Comments:

Refrigeration temperatures were observed at or below 41° F.

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

Aun PAK

Liliana Stransky - REHS

Received By: _____

Agency Representative

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