



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 KING	BUSINESS PHONE: (559) 584-9020	RECORD ID#: PR0005507	DATE: December 08, 2010
FACILITY SITE ADDRESS: 1000 N 10TH AVE	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: NARIN R CHHANN	CERTIFIED FOOD HANDLER: STEVE CHHANN	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: IMPROPER MAINTENANCE OF FACILITY OR EQUIPMENT [HSC 114161-114182 & 114257]

Description/Corrective Action: General housekeeping needs improvement, including walls, floors and equipment. Please detail clean behind cold holding unit to prevent pest infestation.

General Comments:

Observed hand wash station and restroom to be fully stocked with soap, paper towels, and hot running water.

Cold holding unit behind register was noted at 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:

Received By: _____

Kimberly Marquez

Agency Representative

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



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FACILITY NAME: DONUT KING	BUSINESS PHONE: (559) 584-9020	RECORD ID#: PR0005507	DATE: December 09, 2009
FACILITY SITE ADDRESS: 1000 N 10TH AVE	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: NARIN R CHHANN	CERTIFIED FOOD HANDLER: STEVE CHANIN	EXP DATE: 5/23/2010	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 COLD HOLDING TEMPERATURE(S) [HSC 113996]

Description/Corrective Action: The creamer for customer use must be refrigerated as indicated on the container. You can place it inside a container over ice if you prefer, but do not leave it at ambient temperature.

Violation: IMPROPER HOLDING OF RAW SHELL EGGS [HSC 114373]

Description/Corrective Action: Raw shelled eggs must be kept refrigerated at all times.

General Comments:

Refrigeration temperatures were observed at or below 41° F.
The facility overall was observed clean and well maintained.

RESULTS OF EVALUATION: PASS NEEDS IMPROVEMENT FAIL

Reinspection Required: Yes: No:

Reinspection Date (on or after): N/A

Potential Food Safety All Star:

Liliana Stransky - REHS

Received By:

Agency Representative

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: DONUT KING	BUSINESS PHONE: (559) 584-9020	RECORD ID#: PR0005507	DATE: June 30, 2009
FACILITY SITE ADDRESS: 1000 N 10TH AVE	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: NARIN R CHHANN	CERTIFIED FOOD HANDLER: STEVE CHANIN	EXP DATE: 5/23/2010	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.

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

Description/Corrective Action: The kitchen exhaust hood was observed with significant grease accumulation. Have the unit thoroughly cleaned.

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

Description/Corrective Action: Establish a daily cleaning schedule. General housekeeping needs improvement, including walls, floors and equipment.

General Comments:

Cold holding unit was 40° F.

Be sure to use 10% bleach solution to sanitize all utensils.

All broken/missing tiles have been replaced.

Be sure to keep all doors closed during summer to avoid fly infestation inside facility.

Remove unused equipment to avoid clutter.

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:

Yatee Patel - REHS

Agency Representative

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