



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/ehs

FOOD SAFETY EVALUATION REPORT

<b>FACILITY NAME:</b> PR'S DONUTS	<b>BUSINESS PHONE:</b> (559) 386-1179	<b>RECORD ID#:</b> PR0000654	<b>DATE:</b> November 02, 2016
<b>FACILITY SITE ADDRESS:</b> 936 SKYLINE BLVD STE. A	<b>CITY:</b> AVENAL	<b>ZIP CODE:</b> 93204	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> NATH MEAS	<b>CERTIFIED FOOD MANAGER:</b> Nath Meas	<b>EXP DATE:</b> 11/20/2015	<b>INSPECTOR:</b> Vikram Manke

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: None Noted

General Comments:

This inspection was conducted to confirm violations issued in the last inspection dated September 19, 2016.

Baffles of the exhaust hood were clean. Plumbing in the hood was not leaking.

Operator has designated a different refrigerator for the employees where personal food items are stored.

Dry food storage area appeared more organized and no personal clothing items were observed to be stored alongside food items.

Freezer that was previously located outside has been moved inside the restaurant.

Please continue cleaning the restaurant. Through cleaning underneath the counters is needed to completely remove grease/debris that may act as a potential food source for the cockroaches.

Thank you for your cooperation.

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

Received By: \_\_\_\_\_

Vikram Manke

Agency Representative

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



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<b>FACILITY NAME:</b> PR'S DONUTS	<b>BUSINESS PHONE:</b> (559) 386-1179	<b>RECORD ID#:</b> PR0000654	<b>DATE:</b> September 19, 2016
<b>FACILITY SITE ADDRESS:</b> 936 SKYLINE BLVD STE. A	<b>CITY:</b> AVENAL	<b>ZIP CODE:</b> 93204	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
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**Violation:** IMPROPER MAINTENANCE OF FACILITY OR EQUIPMENT [HSC 114161-114182 & 114257]

**Description/Corrective Action:** The water supply to the hood was leaking. Please repair.

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

**Description/Corrective Action:** The baffles of the exhaust hood had excessive amount of grease. Please get the exhaust cleaned by a steam cleaning service provider.

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

**Description/Corrective Action:** Two alive cockroaches were observed in the dry food storage area. Please contact pest control to service this area. This facility has monthly pest control service. Receipts were verified during inspection.

**Violation:** IMPROPER FOOD HANDLING PRACTICES [HSC 113961 - 113973]

**Description/Corrective Action:** Employee food/containers were being stored along with food items used for customers. Please use a different refrigerator to store food for employees.

Personal clothing items were stored along with the packaged food items in the dry food storage room.

A freezer was present right outside the back entrance of the facility and food items were being stored in this freezer. All equipment/food items must be stored inside the restaurant facility.

**General Comments:**

Hand wash station had soap, paper towels, and warm water supply.  
Hot food items were measured above 135 F.  
Cold food items were measured below 41 F.  
Please remove the plants from the food prep area.

Please correct the above noted violations. A reinspection shall be conducted on or after October 6, 2016 to verify compliance with all the violations listed above. This reinspection shall be free of cost. If any further re-inspections are required, your facility shall be billed at \$225 for each subsequent re-inspection.

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