



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

FACILITY NAME: SUNSHINE DONUTS & PURE WATER	BUSINESS PHONE: (559) 992-4778	RECORD ID#: PR0000652	DATE: September 29, 2016
FACILITY SITE ADDRESS: 928 WHITLEY AVE	CITY: CORCORAN	ZIP CODE: 93212	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: YOUNG CHAU KUL	CERTIFIED FOOD MANAGER: Young Chau Kul	EXP DATE: 10/5/2020	INSPECTOR: 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: RESTROOM FACILITIES NOT MAINTAINED [HSC 114250 & 114276]

Description/Corrective Action: The lighting unit in the customer restroom was not functioning properly. Please repair or replace this lighting unit.

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

Description/Corrective Action: Food/debris was observed underneath the work benches and food equipment. Please thoroughly clean underneath to remove all the debris.

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

Description/Corrective Action: Mice droppings were observed throughout the store. Additionally, dead mouse was also observed in the sticky trap. Please contact pest control provider to thoroughly service the facility. In addition, keep the rear entrance door closed to prevent intrusion of mice and other vermin.

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

Description/Corrective Action: Mildew was observed in the nozzles of the soda machine. Please clean more frequently to avoid accumulation of mildew.

Employee was observed using incorrect ware washing procedures. Utensils must be sanitized after wash/rinse procedures.

General Comments:

Hand wash station had soap, paper towels, and warm water supply.
Refrigerators was measured at appropriate temperature per the state law.

Please fix the above noted violations.

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



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OWNER NAME: YOUNG CHAU KUL	CERTIFIED FOOD MANAGER: Young Chau Kul	EXP DATE: 10/5/2020	INSPECTOR: Vikram Manke

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One reinspection will be conducted (if needed) at no charge. A service fee is assessed for each additional reinspection required.

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:

Vikram Manke

Agency Representative

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: SUNSHINE DONUTS & PURE WATER	BUSINESS PHONE: (559) 992-4778	RECORD ID#: PR0000652	DATE: February 18, 2016
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: 10/5/2020	INSPECTOR: Vikram Singh

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:

Hand wash stations had soap, paper towels, and warm water.
Refrigerators were measured at satisfactory temperatures per the state law.
The operator has received a new manager certification.
Soda nozzles were observed in a clean state.
Restroom were observed in good condition.

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:
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Young Chau Kul

Vikram Singh

Received By:

Agency Representative

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: SUNSHINE DONUTS & PURE WATER	BUSINESS PHONE: (559) 992-4778	RECORD ID#: PR0000652	DATE: August 18, 2015
FACILITY SITE ADDRESS: 928 WHITLEY AVE	CITY: CORCORAN	ZIP CODE: 93212	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: YOUNG CHAU KUL	CERTIFIED FOOD HANDLER: Not Specified	EXP DATE:	INSPECTOR: Vikram Singh

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: NO CURRENT CERTIFIED FOOD SAFETY PERSON ON STAFF [HSC 113947-113947.6]

Description/Corrective Action: The facility does not have a certified food manager. This violation was also noted in the last inspection. The state law requires this food facility to have at least one employee or owner that holds food safety certification.

Please obtain the certification within 30 days.

General Comments:

The hand wash station had soap, paper towels, and warm water supply. Refrigerators were measured at satisfactory temperatures per the state law. The nozzles utilized for dispensing soda were clean. Restrooms were clean and had soap, paper towels, and warm water supply.

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:

Jmoulika Kul

Vikram Singh

Received By:

Agency Representative

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