



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: DONUT KING	BUSINESS PHONE: (559) 584-9020	RECORD ID#: PR0005507	DATE: April 22, 2016
FACILITY SITE ADDRESS: 1000 N 10TH AVE	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: NARIN R CHHANN / STEVEN CHHANN	CERTIFIED FOOD MANAGER: STEVE CHHANN	EXP DATE: 5/18/2020	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 COLD HOLDING TEMPERATURE(S) [HSC 113996]

Description/Corrective Action: Cold holding unit that has milk in it measured 50F. Operator stated this was due to high opening and closing of unit and high traffic.

Please be sure all cold holding units hold at 41F or lower even during busy times.

General Comments:

Precooked ham croissant sandwiches are bought and baked in the oven to serve. No hot holding unit is available. Facility used time as a control. Be sure once baked you have 4 hours to throw away unsold items. Keep a log for your time reference.

Hand washing station was stocked.

Over all food facility was in satisfactory condition.

Thank you

RESULTS OF EVALUATION: [X] PASS [] NEEDS IMPROVEMENT [] FAIL

Reinspection Required: Yes: [] No: [X]

Reinspection Date (on or after): N/A

[] Potential Food Safety All Star:

Ru Chhann

Received By:

Yatee Patel - REHS

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 KING	BUSINESS PHONE: (559) 584-9020	RECORD ID#: PR0005507	DATE: April 24, 2015
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: ABEL SIMON

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:

All cold holding units were noted at 41°F or below.
Hand wash sink was fully stocked with hot water, soap, and paper towels.
Dry storage area was organized and observed to be above floor 6 inches.
Restroom was observed to be well maintained.
As a reminder, please remember to clean all equipment thoroughly after use.
Thank you.

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:

ABEL SIMON

Agency Representative

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: DONUT KING	BUSINESS PHONE: Not Specified	RECORD ID#: PR0000107	DATE: January 08, 2014
FACILITY SITE ADDRESS: 1000 N 10TH AVENUE	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: STEVEN TE	CERTIFIED FOOD HANDLER: STEVEN TE	EXP DATE: 5/18/2015	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: None Noted

General Comments:

The refrigeration temperatures were below 41° F.
The hand washing sink had soap and paper towels.
Overall the facility was clean and organized.

Thank you!

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:

Liliana Stransky - REHS

Agency Representative

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