



Restaurant Bakery Permit Inspection Report

Kings County Department of Public Health
Environmental Health Services
460 Kings County Dr., Suite 101 & 102 Hanford CA 93230
Phone - 559-584-1411 Fax - 559-584-6040
Internet - <https://www.kcdph.com/ehs>

INSPECTION REPORT

FOOD VENDING PERMIT - GR2 (12-100)

Facility Name		Facility Address		City/State		Zip Code	
FREEZE STYLE NUTRITION		130 N 11TH Ave		HANFORD, CA		93230	
Owner/Operator		Facility Phone No.		Inspection ID		Inspection Result	
ALBERTO AND LUCIA AQUINO		5593628439		77658		Pass	
Inspector Name		Inspection Date	Purpose of Inspection		Permit License		Expiration Date
Lindsay Hullinger		9/25/2025	Routine Inspection		PR0011329		11/1/2025

An inspection of your facility revealed the following violations of the California Health and Safety Code and/or California Code of Regulations. A reinspection may occur at any time to verify correction of these violations. Please note the date of correction as listed per violation.

NVO = No Violation Observed OUT = Out of Compliance N/A = Not Applicable COS = Corrected On Site UD = UD



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Overall Inspection Comment:

Observations from today's routine inspection:

The handwash sink has hot water measuring over 100F. Soap and paper towels are available.

No evidence of vermin or other pests.

The 3 compartment sink has hot water measuring 135F. Floor sinks are observed clear of debris build up.

All reach in refrigerators and service bars measure below 41F. Dry storage is observed well organized and all food items are covered or in sealed containers.

All foods throughout the facility are stored at least 6 inches off the ground and are observed with covers. Foods are organized in a manner to prevent cross contamination.

The dining room is observed clean and in good condition.

The restrooms have warm water, soap, and paper towels.

The ice machines are observed clear of grime build up. Ice scoops are stored in a separate container.

Overall, this facility is observed in good operating conditions and no violations were observed on this date.

Thank you.

ATTENTION: There are a total of 0 item(s) marked above in violation. Total Major violations are 0.

Signatures

Received By:

Inspected By:

Inspector Name: **Lindsay Hullinger**

Title: **Environmental Health Officer**

Date: **9/25/2025**

Email: **Lindsay.hullinger@co.kings.ca.us**

Phone: