Restaurant Bakery Permit Inspection Report

Kings County Department of Public Health
Environmental Health Services
330 Campus Dr. Hanford CA 93230
Phone - 559-584-1411    Fax - 559-584-6040
Internet - www.countyofkings.com/health/ehs

INSPECTION REPORT
FOOD VENDING PERMIT - GR7  ( >1 mil)

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

Overall Inspection Comment:
Observations from routine inspection.
Hand wash sink was fully stocked and water temperature reached 100°F.
Three compartment sink water temperature reached 120°F.
Cold storage unit below 40°F.
All food items were 6 inches above the ground and no debris present on the floor.
Food safety handler for Manager was shown Teresa Diaz expires 2025
No violations observed.

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: Isaac Coria  
Title: Environmental Health Officer  
Date: 12/11/2023  
Phone:  
Email: Isaac.Coria@co.kings.ca.us
FOOD SAFETY EVALUATION REPORT

FACILITY NAME: STARBUCKS COFFEE#9489
BUSINESS PHONE: (559) 386-0282
RECORD ID#: PR0008805
DATE: February 22, 2021

FACILITY SITE ADDRESS: 33300 BERNARD DR
CITY: KETTLEMAN CITY
ZIP CODE: 93239
INSPECTION TYPE: ROUTINE INSPECTION

OWNER NAME: STARBUCKS CORPORATION
CERTIFIED FOOD MANAGER: Angela Vang
EXP DATE: 6/6/2024
INSPECTOR: Paven Batth

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 Washing Station & Restroom: Hand washing station and restroom were fully stocked. Hot and cold running water was readily available as well.

Temperature Control: Cold holding temperatures were measured and meet requirements. Temperature logs were observed to be properly monitored.

Documentation: Pest control services are conducted monthly.

California Food Safety Certification: Regulatory requirements such as certifications for food safety (i.e., Food Safety Manager Certification and California Food Handler Card) are obtained by this facility.

Sanitation: Sanitation bucket was measured at 200ppm of quaternary ammonium concentration.

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: ☐

No Signature Obtained due to COVID-19 Protocol

Received By:
Paven Batth
Agency Representative

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