



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 - GR7 (>1 mil)

Facility Name		Facility Address		City/State		Zip Code	
STARBUCKS #5873		550 W LACEY BLVD		HANFORD, CA		93230	
Owner/Operator		Facility Phone No.		Inspection ID		Inspection Result	
STARBUCKS .		5595845817		75256		Pass	
Inspector Name	Inspection Date	Purpose of Inspection		Permit License		Expiration Date	
Jesus Crespin	9/9/2025	Routine Inspection		PR0009775		7/1/2026	

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

Violation Status	Violation Code	Violation Summary	Observation
FDA Food Code 2017			
☐ -Select- ☐ IN ☒ OUT ☐ N/A	10 - PREVENTING CONTAMINATION BY HANDS - Adequate handwashing sinks properly supplied and accessible	Upon inspection multiple hand wash sinks were noted without papertowels to dry hands. Staff correct on site by placing single use napkins in papertowel dispensers to correct violation.	



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Overall Inspection Comment:

A routine inspection was conducted today for Starbucks. The following was observed:

All hand wash sinks dispensed water above 100F. All sinks were clean and free of debris. All sinks were easily accessible for employees to use. All hand wash sinks were stocked with soap.

3-compartment sink dispensed water above 120F. This facility uses Quaternary ammonia for sanitization. Multiple sanitization buckets were noted throughout the facility. Quaternary ammonia test strips were available.

All air gaps were sufficient, all floor drains were clean and free of debris.

All cold holding units were temperatured below 41F.

Food Preparation sink dispensed water above 120F.

No pests were observed.

Please remember to cap all milk jugs and liquid containers.

ATTENTION: There are a total of 1 item(s) marked above in violation. Total Major violations are 0.

Signatures

Received By:

Inspected By:

Inspector Name: **Jesus Crespin**

Title: **EHS**

Date: **9/9/2025**

Email: **Jesus.Crespin@co.kings.ca.us**

Phone:

CERTIFICATION OF RETURN TO COMPLIANCE

I certify that the violations noted above on this report have been corrected. I have personally examined any documentation attached to the certification to establish that the violations have been corrected.

Signature: _____ Title: _____ Date: _____



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STARBUCKS #5873		550 W LACEY BLVD		HANFORD, CA		93230	
Owner/Operator		Facility Phone No.		Inspection ID		Inspection Result	
STARBUCKS .		5595845817		53797		Pass	
Inspector Name	Inspection Date	Purpose of Inspection		Permit License		Expiration Date	
Jesus Crespin	1/29/2025	Routine Inspection		PR0009775		7/1/2025	

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

Violation Status	Violation Code	Violation Summary	Observation
FDA Food Code 2017			
☐ -Select- ☐ IN ☒ OUT ☐ NA ☐ NO	15 - PROTECTION FROM CONTAMINATION - Food separated and protected	4 milk jugs in different refrigeration units throughout the prep line were observed to not have lids. Please lid milk jugs when not in use to reduce the risk of contamination.	



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Overall Inspection Comment:

A routine retail food inspection was done on January 29, 2025. Consent was obtained from Brianna Ortega, manager on shift for the store. The following observations were made:

Most hand wash sinks were stocked with soap, and paper towels. Water from the hand wash sink was temperatured at 100F.

3-compartment sink was set up correctly, water from 3-compartment sink was temperatured at 120F. Quaternary ammonia is used for sanitization. Quaternary Ammonia Test strips are available for use. 3-Compartment sink had a concentration of 300ppm. Sanitizer test bucket was tested and measured at 300ppm.

All refrigeration units were temperatured below 41F. All freezer units were temperatured below 10F. Food was stored appropriately, 6 inches off of the ground and individually packaged.

Food Manager and Food Handler certificates were reviewed. Food Managers certificate valid until May 9, 2029.

Please be sure to service the prep line sink so that the sink dispense water at 100F. In the meantime use the hand wash sink in the storage area.

Please be sure to dedicate an area for employee food in a refrigeration unit.

ATTENTION: There are a total of 1 item(s) marked above in violation. Total Major violations are 0.

Signatures

Received By:

Inspected By:

Inspector Name: **Jesus Crespin**

Title: **EHS**

Date: **1/29/2025**

Email: **Jesus.Crespin@co.kings.ca.us**

Phone:

CERTIFICATION OF RETURN TO COMPLIANCE

I certify that the violations noted above on this report have been corrected. I have personally examined any documentation attached to the certification to establish that the violations have been corrected.

Signature: _____ Title: _____ Date: _____