



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	
THE HABIT BURGER GRILL #126		1731 W LACEY BLVD #111		HANFORD, CA		93230	
Owner/Operator		Facility Phone No.		Inspection ID		Inspection Result	
THE HABIT RESTAURANTS, LLC		9498518881		75258		Pass	
Inspector Name	Inspection Date	Purpose of Inspection		Permit License		Expiration Date	
Jesus Crespin	9/9/2025	Routine Inspection		PR0009834		10/1/2026	

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



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Overall Inspection Comment:

A routine inspection was conducted today for Habit. The following was noted:

All hand wash sinks dispensed water above 100F. All hand wash sinks had basins that were free of debris. The sinks were accessible to employees to wash their hands. Soap and paper towels were available at hand wash sinks.

3-compartment sink dispenses water above 120F. Quaternary ammonia is used for sanitization. Test strips were available for use.

All cold holding units were temperatured below 41F. Tomatoes on prep line were temperatured below 41F.

Hot holding of onions was above 135F.

All food in dry storage was separate from chemicals. All food was six inches off of the ground and protected from contamination.

Food in walk-in refrigeration units was stored 6 inches off of the ground.

All food handlers and managers certificates were valid.

Pest control was observed and no pests were noted at time of inspection.

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: **Jesus Crespin**

Title: **EHS**

Date: **9/9/2025**

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

Phone:



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Owner/Operator		Facility Phone No.	Inspection ID	Inspection Result	
THE HABIT RESTAURANTS, LLC		9498518881	56856	Pass	
Inspector Name	Inspection Date	Purpose of Inspection	Permit License	Expiration Date	
REHS INSPECTOR	2/28/2025	Routine Inspection	PR0009834	10/1/2025	

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.

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Overall Inspection Comment:

Inspection report on this date with McKenzie Dehaven. All refrigerators maintained a temperature below 41°F. Food items in the refrigerators and freezers were covered. All hand wash sinks in the kitchen and bathroom were stocked with paper towels, soap and hot water. The water at the three compartment sink and other sinks in the kitchen reached a temperature above 120°F. Quaternary ammonia levels in the sink and the towel bucket was 200 ppm. Food in storage areas was 6 inches above the ground. The food prep area, floors and drains were clean and free of debris. The food manager safety certificate expires June 13, 2029.

Inspection conducted by Keith Jahnke, REHS

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: REHS INSPECTOR

Title: Environmental Health Officer

Date: 2/28/2025

Phone: 559-584-1411

Email: ehs@co.kings.ca.us