



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

<b>FACILITY NAME:</b> SWEET PALETTE BAKERY	<b>BUSINESS PHONE:</b> (559) 639-7328	<b>RECORD ID#:</b> PR0009300	<b>DATE:</b> November 09, 2022
<b>FACILITY SITE ADDRESS:</b> 2637 N 11th AVE STE 101	<b>CITY:</b> HANFORD	<b>ZIP CODE:</b> 93230	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> JOSE SANCHEZ	<b>CERTIFIED FOOD MANAGER:</b> JOSE SANCHEZ	<b>EXP DATE:</b> 3/15/2025	<b>INSPECTOR:</b> Evelyn Elizalde

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 MAINTENANCE OF HANDWASH FACILITIES [HSC 113953 - 113593.2]

**Description/Corrective Action:** Observed hand wash station across employee restroom lacking paper towels. Please provide a mounted paper towel dispenser.

**Violation:** IMPROPER MAINTENANCE OF FACILITY OR EQUIPMENT [HSC 114161-114182 & 114257]

**Description/Corrective Action:** Observed debris build up on floors at food prep line. Please maintain floors clean and free of debris at all times.

**General Comments:**

The following was observed during today's routine inspection:

- The three compartment sink had hot water at 120 F.
- All refrigeration units were at 41 F.
- All hot holding foods were above 135 F.
- Restrooms had hot water, soap, and paper towels.

**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:

*Evelyn Elizalde*

Agency Representative

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



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<b>FACILITY NAME:</b> SWEET PALETTE BAKERY	<b>BUSINESS PHONE:</b> (559) 639-7328	<b>RECORD ID#:</b> PR0009300	<b>DATE:</b> March 02, 2022
<b>FACILITY SITE ADDRESS:</b> 2637 N 11th AVE STE 101	<b>CITY:</b> HANFORD	<b>ZIP CODE:</b> 93230	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> JOSE SANCHEZ	<b>CERTIFIED FOOD MANAGER:</b> JOSE SANCHEZ	<b>EXP DATE:</b> 3/15/2025	<b>INSPECTOR:</b> 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 MAINTENANCE OF HANDWASH FACILITIES [HSC 113953 - 113593.2]

**Description/Corrective Action:** The hand washing station by the deli case in the front had no hot running water, the operator had to switch the hot water line. All other sinks at the back had hot running water. The front sink also needs to have the soap and paper towel dispensers mounted.

**General Comments:**

Reminder: Any changes, such as adding a freezer, walk-on or hand washing station shall be NSF/UL approved. Let our department know if there will be any changes to the equipment in the future.

All cold holding units were below 41F.

The soap and hot holding case in the front were both above 135F.

Be sure all new employees obtain the food handler card within 30 days of hire.

The walk-in was observed clean and organized.

The hood filters are in need of general cleaning. Dust observed. Operator stated they are scheduled to come out every 3 months, and are due to come soon.

Over all the facility was nicely organized, and well maintained.

Thank you

<b>RESULTS OF EVALUATION:</b> <input checked="" type="checkbox"/> PASS <input type="checkbox"/> NEEDS IMPROVEMENT <input type="checkbox"/> FAIL	<b>Reinspection Required:</b> Yes: <input type="checkbox"/> No: <input checked="" type="checkbox"/>
	<b>Reinspection Date (on or after):</b> <u>          N/A          </u> <input type="checkbox"/> Potential Food Safety All Star:

Yatee Patel - REHS

Received By: \_\_\_\_\_

Agency Representative

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FOOD SAFETY EVALUATION REPORT

<b>FACILITY NAME:</b> SWEET PALETTE BAKERY	<b>BUSINESS PHONE:</b> (559) 639-7328	<b>RECORD ID#:</b> PR0009300	<b>DATE:</b> January 25, 2021
<b>FACILITY SITE ADDRESS:</b> 2397 N 11th AVE STE 101	<b>CITY:</b> HANFORD	<b>ZIP CODE:</b> 93230	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> JOSE SANCHEZ	<b>CERTIFIED FOOD MANAGER:</b> JOSE SANCHEZ	<b>EXP DATE:</b> 3/15/2025	<b>INSPECTOR:</b> 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:

Routine inspection -

\* New refrigeration display cases were observed holding at 35F. The walk-in cooler was at 39F.

\* Restroom facilities were stocked and well maintained.

\* New tile flooring was laid out in the receiving and dining areas in recent weeks. The flooring was previously bare and unfinished. The operator continues to work on cosmetic changes/upgrades for to the dining room and he also plans to create a coffee counter space/bar with a hand washing station behind the refrigeration display cases. Please communicate with the city of Hanford for any changes that involve plumbing and partial wall demolition. You are also required to inform our department of any changes as these occur in the event specifications for new equipment is required and to confirm you can proceed without a plancheck application. This also includes making changes to the menu.

\* Thank you for continuing to follow the state guidelines of wearing face masks and requiring customers to keep safe distancing of 6 feet.

Feel free to contact our department if you have any questions.

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

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