



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 - GR4 (250-500)

Facility Name		Facility Address		City/State		Zip Code	
TARGET T1906- STARBUCKS		140 N 12TH AVE		HANFORD, CA		93230	
Owner/Operator		Facility Phone No.		Inspection ID		Inspection Result	
TARGET CORPORATION		5595829298		75376		Pass	
Inspector Name	Inspection Date	Purpose of Inspection		Permit License		Expiration Date	
Jesus Crespin	9/10/2025	Routine Inspection		PR0006541		1/1/2026	

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 Starbucks in Target. The person in charge gave consent for inspection. The following was observed:

Hand wash sink dispensed water above 100F. Soap and paper towels were available for use. The basin of the sink was free of debris. The sink was easily accessible for staff to use. Hand wash in prep line were noted to be stocked and capable of dispensing water above 100F.

3-Compartment sink dispensed water above 120F. This facility uses Quaternary ammonia for sanitization. This facility has Quaternary ammonia test strips for sanitization concentration testing.

Food preparation sink dispensed water above 120F.

All dry goods and chemicals were stored separately. All food was stored 6 inches off of the ground.

All refrigeration and freezer units were temperatured under 41F. All food was stored 6 inches off of the ground.

All prepackaged food was unexpired and stored 6 inches off of the ground.

This facility shares a three compartment sink with Taste of Target.

Pest Control is active at this facility

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: **9/10/2025**

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

Phone:



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Owner/Operator		Facility Phone No.	Inspection ID	Inspection Result	
TARGET CORPORATION		5595829298	53256	Pass	
Inspector Name	Inspection Date	Purpose of Inspection	Permit License	Expiration Date	
Jesus Crespin	1/23/2025	Routine Inspection	PR0006541	1/1/2026	

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Overall Inspection Comment:

Employee hand wash sinks were stocked with soap, and paper towels. Water from hand washing sinks was temperatured at 100F.

All Refrigerator units were temperatured below 41F. All Freezer units were temperatured below 10F.

3-Compartment Sink was properly set-up, Quaternary ammonia is used for sanitization. Test strips were available on-site.

Employee food handlers and food managers certificates were up-to-date and valid.

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: **1/23/2025**

Phone:

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