



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 - GR2 (12-100)

Facility Name		Facility Address		City/State		Zip Code	
ROSY SUSHI Y MARISCO ESTILO SINALOA		1675 W LACEY BLVD		HANFORD, CA		93230	
Owner/Operator		Facility Phone No.		Inspection ID		Inspection Result	
MARIA LOPEZ		5592125754		54756		Pass	
Inspector Name	Inspection Date	Purpose of Inspection		Permit License		Expiration Date	
Jesus Crespin	2/6/2025	Routine Inspection		PR0011211		5/1/2025	

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	Observation
FDA Food Code 2017		
<input type="checkbox"/> NVO <input type="checkbox"/> UD <input type="checkbox"/> NA <input checked="" type="checkbox"/> OUT	10 - PREVENTING CONTAMINATION BY HANDS - Adequate handwashing sinks properly supplied and accessible	

Hand washing sinks must have soap and paper towels that are easily accessible for food handlers to use. This facility did not have soap or paper towels that were easily accessible at time of inspection. Hand must also not be washed in the 3-compartment sink. Please fix the soap dispenser and provide paper towels to the hand wash station with in 7 days. Person-in-charge fixed on site

Overall Inspection Comment:

A routine food inspection occurred on February 6th, 2025. The following observations were made:

Hand wash sink was free of debris and obstruction. Hand wash sink dispensed water above a temperature of 100F.

Facility uses a 3-compartment sink for sanitization. Chlorine is used to sanitize equipment. The 3-compartment sink dispensed water at a temperature of 120F. The sink was properly set up according to California Retail Food Code provisions.

Walk-in refrigerator was temperatured below 41F. Food was in individual containers with lids. Food items were also observed to be individually wrapped. Food in the walk-in refrigerator was observed to be organized according to the California Retail Food Code provisions.

All reach-in refrigerators were temperatured below 41F. All food in these refrigerators were stored in containers with lids. Food was properly protected and organized according to California Retail Food Code provisions.

Reach-in Freezer was temperatured below 10F. All food was protected from cross-contamination.

Please obtain chlorine sanitizer test strips for chlorine use in a kitchen setting, this ensures that chlorine is at the appropriate concentrations to eliminate harmful bacteria on equipment.

Please provide our office with food managers and handlers cards for employees within 30 days.



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

Signatures

Received By:

A handwritten signature in black ink on a light blue background.

Inspected By:

A handwritten signature in black ink on a light blue background.

Inspector Name: **Jesus Crespin**

Title: **EHS**

Date: **2/6/2025**

Phone:

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