



## 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	
SWEET PALETTE BAKERY		2637 N 11th AVE STE 101		HANFORD, CA		93230	
Owner/Operator		Facility Phone No.		Inspection ID		Inspection Result	
JOSE SANCHEZ		5596397328		55757		Pass	
Inspector Name	Inspection Date	Purpose of Inspection		Permit License		Expiration Date	
Jesus Crespin	2/18/2025	Routine Inspection		PR0009300		1/1/2025	

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



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##### Overall Inspection Comment:

A routine food inspections was conducted today. Consent for the inspection was given by Jose Sanchez, the person in charge of the facility. The following observations were made:

All hand wash stations were stocked with paper towels, and soap. Water dispensed from hand wash stations reached a temperature of 100F.

3-compartment sink was set up appropriately. This facility uses bleach as a sanitizer.

Walk-in refrigeration units was temperatured below 41F. All food was stored 6 inches off of the ground and organized according to the California Retail Food Code Provisions.

All reach in refrigeration units were temperatured below 41F. Prep line refrigeration unit was temperatured below 41F. A hot dog was temperatured below 41F in the prep line.

No presence of pest was detected.

Please be sure to obtain sanitizer test strips as soon as possible.

Please be sure to raise water temperature to reach 120F.

Please be sure to clean grease on vent hood.

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: **2/18/2025**

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

Phone: