



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 - GR3 (100-250)

Facility Name		Facility Address		City/State		Zip Code	
TASTE OF TARGET		140 N 12TH AVE		HANFORD, CA		93230	
Owner/Operator		Facility Phone No.		Inspection ID		Inspection Result	
TARGET CORPORATION		6123047613		75416		Pass	
Inspector Name		Inspection Date	Purpose of Inspection		Permit License		Expiration Date
Jesus Crespin		9/10/2025	Routine Inspection		PR0006540		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.

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 Taste of 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.

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.

Vent hood was clean and free of debris.

This facility shares a three compartment sink with Starbucks in 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		6123047613		54519		Pass	
Inspector Name		Inspection Date	Purpose of Inspection		Permit License		Expiration Date
Jesus Crespin		1/23/2025	Routine Inspection		PR0006540		10/1/2025

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Overall Inspection Comment:

Hand wash sink was stocked with paper towels, and soap. Water from faucet was temperatured at 100F.

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

Hot holding reached temperatures above 135F.

Refrigeration were temperatured under 41F. Freezer units were temperatured below 10F.

Soda and frozen drink nozzles were clean and free of debris.

Food was stock off of the ground and no food items were observed to be expired.

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**

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

Phone: