



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 - GR5 (500-750)

Facility Name		Facility Address		City/State		Zip Code	
FIVE GUYS BURGERS & FRIES #1795		1693 W LACEY BLVD ST STE A		HANFORD, CA		93230	
Owner/Operator		Facility Phone No.		Inspection ID		Inspection Result	
FIVE GUYS PROPERTIES LLC		8452850990		62936		Pass	
Inspector Name		Inspection Date	Purpose of Inspection		Permit License		Expiration Date
Jesus Crespin		6/12/2025	Routine Inspection		PR0011293		9/1/2025

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 inspection was conducted today at Five Guys Burgers and Fries in Hanford, CA.

All hand wash sinks dispensed water above 120F, soap and paper towels were available for employee use. All hand wash sinks were clean and free of debris, all sinks were unobstructed.

3-Compartment sink dispensed water above 120F. This facility uses quatinary ammonia for sanitization, and has test strips available on site.

All cold holding equipment was temperatured below 41F. All food was stored 6 inches off of the ground.

All hot holding equipment held food above 135F. Cooked onions were temperatured above 135F.

All soda nozzles were clean and free of debris. Vent hood was clean and free of grease. Active pest control is done through this facility, no pests or signs of pest were present.

Food managers certificate is valid through 2029.

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: **6/12/2025**

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

Phone: