



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	
AUNTIE ANNE'S		1675 W LACEY BLVD		HANFORD, CA		93230	
Owner/Operator		Facility Phone No.		Inspection ID		Inspection Result	
FRESH DINING CONCEPTS. LLC		5595846884		72576		Not Applicable	
Inspector Name	Inspection Date	Purpose of Inspection		Permit License		Expiration Date	
Lindsay Hullinger	8/15/2025	Routine Inspection		PR0011124		2/1/2026	

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



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)

Overall Inspection Comment:

Observations from today's routine food inspection:

1. 3 compartment sink has hot water measuring over 120F. The sanitizer sink has a chlorine at 50 ppm.
2. The hand wash sink has warm water measuring 100F. Wall mounted soap and paper towels are available.
3. Dry storage is well organized. All items are at least 6 inches off the ground. All packages are observed in good condition and are closed to prevent contamination.
4. All refrigeration units measure below 41F and have attached thermometers. The freezer has food frozen to touch. All items are stored at least 6 inches off the ground. Foods are labeled with date/time of preparation and are observed with covers.
5. Prepared food in hot-holding measures over 135F.
6. Floors are observed clean and free of debris build up. Floors sinks are also clear of debris.
7. The restroom is observed clean with no apparent leaks. Warm water, soap, and paper towels are available.

Thank you!

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: **Lindsay Hullinger**

Title: **Environmental Health Officer**

Date: **8/15/2025**

Email: **Lindsay.hullinger@co.kings.ca.us**

Phone: