



County of Kings - Department of Public Health
Environmental Health Services Division
330 Campus Drive Hanford, CA 93230
Phone - 559-584-1411 Fax - 559-584-6040
Internet - www.countyofkings.com/ehs

FOOD SAFETY EVALUATION REPORT

FACILITY NAME: STARBUCKS #10106	BUSINESS PHONE: (559) 924-8905	RECORD ID#: PR0006632	DATE: April 12, 2022
FACILITY SITE ADDRESS: 855 N LEMOORE AVE STE 70	CITY: LEMOORE	ZIP CODE: 93245	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: STARBUCKS CORPORATION	CERTIFIED FOOD MANAGER: Luis Anguiano	EXP DATE: 9/15/2021	INSPECTOR: SEM HAR GEBREGZIABIHE

The items (if any) listed below identify the violation(s) that must be corrected. Thank you for your cooperation. One reinspection will be conducted (if needed) at no charge. A service fee is assessed for each additional reinspection required.

Violation: IMPROPER CLEANING OF UTENSILS AND EQUIPMENT [HSC 114095-114099.5 & 114101-114119]

Description/Corrective Action: Observed the toaster oven for the food items dirty with food build up. Please clean the toaster oven asap.

The hand wash sink in the back next to the ice machine was dirty. This was cleaned immediately when mentioned.

Please clean all the coffee grounds out from the cupboard adjacent to the hand wash sink. This can attract pests.

General Comments:

Routine Inspection:

All refrigeration units were functioning properly at 41F or below. All refrigeration units had thermometers.

The freezer unit in the back was functioning properly at 0F and below, a thermometer was in this unit as well.

All dry storage was well maintained, clean, organized, and placed six inches above the ground.

No signs of pests were found in this facility.

Both restrooms were well maintained, clean, and organized.

Overall this facility is clean and well maintained. Please correct the above noted violations in a timely manner.

Thank you for your time.

NOTE: This report must be made available to the public on request



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OWNER NAME: STARBUCKS CORPORATION	CERTIFIED FOOD MANAGER: Luis Anguiano	EXP DATE: 9/15/2021	INSPECTOR: SEM HAR GEBREGZIABIHE

The items (if any) listed below identify the violation(s) that must be corrected. Thank you for your cooperation.
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RESULTS OF EVALUATION: <input checked="" type="checkbox"/> PASS <input type="checkbox"/> NEEDS IMPROVEMENT <input type="checkbox"/> FAIL	Reinspection Required: Yes: <input type="checkbox"/> No: <input checked="" type="checkbox"/> Reinspection Date (on or after): N/A <input type="checkbox"/> Potential Food Safety All Star:
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J. D. - Romo

SEM HAR GEBREGZIABIHE

Received By:

Agency Representative

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: STARBUCKS #10106	BUSINESS PHONE: (559) 924-8905	RECORD ID#: PR0006632	DATE: March 31, 2021
FACILITY SITE ADDRESS: 855 N LEMOORE AVE STE 70	CITY: LEMOORE	ZIP CODE: 93245	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: STARBUCKS CORPORATION	CERTIFIED FOOD MANAGER: Luis Anguiano	EXP DATE: 9/15/2021	INSPECTOR: Susan Lee-Yang - REHS

The items (if any) listed below identify the violation(s) that must be corrected. Thank you for your cooperation.
One reinspection will be conducted (if needed) at no charge. A service fee is assessed for each additional reinspection required.

Violation: IMPROPER MAINTENANCE OF FACILITY OR EQUIPMENT [HSC 114161-114182 & 114257]

Description/Corrective Action: Observed flooring in the coffee prep area with coffee stains.
Ensure regular and thorough cleaning occurs to prevent accumulation.

General Comments:

Today's report was reviewed with the person in charge, Alexis.

Hand wash stations and restrooms have hot water, soap, and paper towels.

Final rinse temperature of the dishwasher was measured at 186F.

QAC sanitizer bucket was measured at 200 ppm.

Due to the COVID-19 pandemic, a signature for the report was not obtained. A copy of the report will be emailed to the operator.

RESULTS OF EVALUATION: <input checked="" type="checkbox"/> PASS <input type="checkbox"/> NEEDS IMPROVEMENT <input type="checkbox"/> FAIL	Reinspection Required: Yes: <input type="checkbox"/> No: <input checked="" type="checkbox"/> Reinspection Date (on or after): <u> N/A </u> <input type="checkbox"/> Potential Food Safety All Star:
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OFFICIAL INSPECTION REPORT

FACILITY NAME: STARBUCKS #10106	BUSINESS PHONE: (559) 924-8905	RECORD ID#: PR0006632	DATE: March 25, 2020
FACILITY SITE ADDRESS: 855 N LEMOORE AVE STE 70	CITY: LEMOORE	ZIP CODE: 93245	INSPECTION TYPE: PUBLIC INFORMATION/EDUCATIOI
OWNER NAME: STARBUCKS CORPORATION	Program Description: 1107 - KINGS DPH COVID-19	EXP DATE: 9/15/2021	INSPECTOR: Veronica Ochoa -REHS

The items (if any) listed below identify the Health Code violation(s) that must be corrected. Thank you for your cooperation.
One reinspection will be conducted (if needed) at no charge. A service fee is assessed for each additional reinspection required.

Violation: None Noted

General Comments:

The following were discussed with the owner/operator during today's visit:

1. The facility has made their dining completely inaccessible to customers.
2. At this time all food sales are for DELIVERY or TAKE-OUT/PICK-UP ONLY.
3. The staff is aware of social distancing by requesting that customers keep apart a minimum of six feet from each other and staff.
4. Staff is practicing safe food handling procedures, monitoring hot & cold holding temperatures, and washing hands.
5. All work surfaces should be cleaned and sanitized with 100 ppm chlorine or 200 ppm QAC frequently to prevent contamination.
6. Under no circumstances are employees who feel sick or are sick with respiratory (i.e. fever, coughing or sneezing) or gastrointestinal (i.e. vomiting or diarrhea) symptoms are allowed to work in the facility.

Please contact our department should you have further questions.

Reinspection Required: Yes: No: **Reinspection Date (on or after):** Not Specified

Veronica Ochoa -REHS

Environmental Health Specialist

Received By: _____