



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 - GR7 (>1 mil)

Facility Name		Facility Address		City/State		Zip Code	
DUTCH BROS., LLC dba DUTCH BROS COFFEE		1791 LACEY BLVD		HANFORD, CA		93230	
Owner/Operator		Facility Phone No.		Inspection ID		Inspection Result	
DUTCH BROS., LLC		5419554700		58656		Pass	
Inspector Name		Inspection Date	Purpose of Inspection		Permit License		Expiration Date
Jesus Crespin		4/8/2025	Routine Inspection		PR0010901		12/1/2025

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 at Dutch Bros on Lacey Blvd in Hanford, CA. Tu Truong, the manager of this location, gave consent for the inspection. The following observations were made:

All hand wash sinks were stock with paper towels, and soap. All hand wash sinks dispensed water above 100F. All hand wash sinks were equipped with cold water and functioning. All hand washing were clean and free of debris. Most hand wash sinks were free from obstructions. Employee was observed practicing appropriate hand washing technique.

3 compartment sink dispensed water above 120F. This facility uses Quaternary ammonia tablets for sanitization. Quaternary ammonia test strips are available for testing. All floor drains were functional and appropriate air gaps were in place to prevent back flow.

All refrigeration units were temperatured below 41F. Milk and alternative dairy products were located in these units. All units were 6 inches off of the ground and all containers were lidded.

Walk-in refrigeration unit was temperatured below 41F. All food was stored in prepackaged containers.

Employee restroom was clean. Toilet was functional, hand washing sink was stocked with soap and paper towels. Water from this sink reached a temperature of 100F.

Food handlers and managers certificates were reviewed and valid.

Pest control invoices were present from EcoLab.

Spoon wells were functional and rotating water.

Chemicals were stored separately from food and food prep areas.

Ice scoops should be stored separately from the ice receptacles please continue working with corporate to obtain separate containers. If corporate has any questions or concerns please reach out to office for further clarification.

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: **4/8/2025**

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

Phone: