



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

Table with 4 columns: FACILITY NAME, BUSINESS PHONE, RECORD ID#, DATE, FACILITY SITE ADDRESS, CITY, ZIP CODE, INSPECTION TYPE, OWNER NAME, CERTIFIED FOOD MANAGER, EXP DATE, INSPECTOR.

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: There was no ventilation in both the restrooms. Per contractor, the exhaust unit located on the roof was not functioning properly.

Violation: IMPROPER COLD HOLDING TEMPERATURE(S) [HSC 113996]

Description/Corrective Action: The two door reach in-refrigeration unit was measured between the range of 48 - 50 F. Per state law, this unit must be able to maintain ambient air temperature at or below 41 F.

General Comments:

This inspection was conducted to verify compliance with the California Retail Food Code and other applicable codes and regulations. The following were observed during the inspection:

- All the plumbing fixtures besides hand wash stations had hot water supply (120 F minimum).
Hand wash stations had warm water supply (100 F minimum).
Floor sinks have been installed per plans and proper air gaps was present.
All the refrigeration units besides the one noted above were measured at or below 41 F.
Restrooms had functional toilets and hand wash stations.

Upon proper cleaning of the facility and upon compliance with the above noted violations, this food facility can be opened to the public.

RESULTS OF EVALUATION: [] PASS [X] NEEDS IMPROVEMENT [] FAIL
Reinspection Required: Yes: [] No: [X]
Reinspection Date (on or after): N/A
[] Potential Food Safety All Star:

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



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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: STARBUCKS #10106	BUSINESS PHONE: (559) 924-8905	RECORD ID#: PR0006632	DATE: August 25, 2016
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: 7/10/2017	INSPECTOR: Abel Simon - 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: None Noted

General Comments:

Both hand wash stations observed in the facility were observed to be fully stocked with hot water, soap, and paper towels.

All cold holding units were observed to be holding temperatures below 41°F.

Dry food items were stored above the floor six inches.

Overall facility was observed to be well maintained and organized.

The restrooms were fully stocked.

Thank you.

RESULTS OF EVALUATION: PASS NEEDS IMPROVEMENT FAIL

Reinspection Required: Yes: No:

Reinspection Date (on or after): N/A

Potential Food Safety All Star:

Received By:

Abel Simon - REHS

Agency Representative

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: STARBUCKS #10106	BUSINESS PHONE: (559) 924-8905	RECORD ID#: PR0006632	DATE: February 23, 2016
FACILITY SITE ADDRESS: 855 N LEMOORE AVE STE 70	CITY: LEMOORE	ZIP CODE: 93245	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: STARBUCKS CORPORATION	CERTIFIED FOOD HANDLER: Not Specified	EXP DATE:	INSPECTOR: Abel Simon - 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: UNNECESSARY ITEMS AND LITTER (HSC 114257.1)

Description/Corrective Action: Observed multiple bags of tied up garbage bags on the floor. Please make sure to routinely throw out bags so as they do not over flow the bin inside the facility. Apart from the bags, there was dried liquid underneath the bags. General cleanliness should be improved in the storage area.

Violation: NO CURRENT FOOD HANDLER CARD CERTIFICATES FOR EMPLOYEES

Description/Corrective Action: No current food manager's certification was available upon request. Previous certification expired on February 16, 2016. Please bring copy of current certification within 30 days.

General Comments:

All hand wash stations were observed to be fully stocked.

All cold holding units were noted to be holding their temperatures at or below 41°F.

Restrooms were observed to be fully stocked.

Thank you.

RESULTS OF EVALUATION: PASS NEEDS IMPROVEMENT FAIL

Reinspection Required: Yes: No:

Reinspection Date (on or after): N/A

Potential Food Safety All Star:

Received By:

Abel Simon - REHS

Agency Representative

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