



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/health/ehs

FOOD SAFETY EVALUATION REPORT

FACILITY NAME: COST LESS FOOD COMPANY	BUSINESS PHONE: (559) 992-5125	RECORD ID#: PR0000366	DATE: September 28, 2009
FACILITY SITE ADDRESS: 2001 WHITLEY AVE	CITY: CORCORAN	ZIP CODE: 93212	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: DONALD WAY	CERTIFIED FOOD HANDLER: E.Romero	EXP DATE: 8/8/2010	INSPECTOR: Lee Johnson - 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 HOT HOLDING TEMPERATURE(S) [HSC 113996]

Description/Corrective Action: Temperatures of the lower tier of the hot case ranged from 110 (links) to 140F. Whole roast chickens measured 125F. All hot foods must be kept at 135F or higher at all times. Reheat items below 135F to 165F before displaying again. Check thermostat for lower level.

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

Description/Corrective Action: Please clean shelving/floor behind the dog food displays and in the corner where cookies are displayed (aisle near produce).

Violation: IMPROPER MAINTENANCE OF HANDWASH FACILITIES [HSC 113953 - 113593.2]

Description/Corrective Action: Please provide paper towels to the produce sink. Dispenser was empty.

Violation: FOODS & EQUIPMENT NOT PROTECTED FROM CONTAMINATION [HSC 113980, 114025-114027]

Description/Corrective Action: Please provide light shields to two uncovered bulbs in the meat dept., and clean the ceiling of the meat walk in to remove lint accumulations.

General Comments:

All cold case temps were satisfactory today. Except as noted all hand wash sinks were fully stocked. Thank you.

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:

Janet Bailey

Received By:

Lee Johnson - REHS

Agency Representative

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



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FOOD SAFETY EVALUATION REPORT - COMPLAINT INSPECTION

FACILITY NAME: COST LESS FOOD COMPANY	BUSINESS PHONE: (559) 992-5125	RECORD ID#: CO0006168	DATE: February 23, 2009
FACILITY SITE ADDRESS: 2001 WHITLEY AVE	CITY: CORCORAN	ZIP CODE: 93212	INSPECTION TYPE: INITIAL COMPLAINT INSPECTION
OWNER NAME: DONALD WAY	CERTIFIED FOOD HANDLER: E.Romero	EXP DATE: 8/8/2010	INSPECTOR: Susan Lee-Yang - REHS

A complaint was recently received by our Department alleging violations of the California Uniform Retail Food Facilities Law at this facility. In response to the complaint, an inspection of the facility was conducted and our investigation findings are provided below. If violations are noted, then appropriate corrective action is required as listed in the main section of this report. 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.

Inspection Findings and General Comments:

Today's inspection was prompted by an alleged complaint.

Complainant stated she purchased Farmer John's sausage on Friday, February 20, 2009 from facility and noticed strong odors when cooked.

Meat manager indicated he noticed off color of sausage and cooked a few packages of Farmer John's sausage, but did not notice any odors and texture of sausages were not sticky.

During today's inspection, Farmer John's sausages were observed in good condition.

Farmer John products are received pre-packaged.

Meat department packages beef and pork products on-site.

Per meat manager, all meat products are removed off shelf one day prior to "Use or freeze by" date.

All meat products found elsewhere in wrong location (ie: dry storage aisles) are tossed out and not replaced back on meat shelf.

Complaint could not be substantiated and therefore, dismissed.

Please maintain proper cold holding temperature of all cold holding units.

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

Description/Corrective Action: Cold storing unit holding Farmer John products and sausages measured 44 °F .

All cold potentially hazardous food products must be held at or below 41° F at all times.
Please lower thermostat on unit or call for service if problem persists.

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: COST LESS FOOD COMPANY	BUSINESS PHONE: (559) 992-5125	RECORD ID#: PR0000366	DATE: January 28, 2009
FACILITY SITE ADDRESS: 2001 WHITLEY AVE	CITY: CORCORAN	ZIP CODE: 93212	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: DONALD WAY	CERTIFIED FOOD HANDLER: E.Romero	EXP DATE: 8/8/2010	INSPECTOR: Lee Johnson - 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: LACK OF OR IMPROPER USE OF THERMOMETERS [HSC 114157-114159]

Description/Corrective Action: Please obtain and use a probe thermometer to monitor chicken roasting and hot holding temperature.

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

Description/Corrective Action: Please clean up accumulated spillage in the bird seed shelving to remove potential rodent attractant.

Violation: IMPROPER MAINTENANCE OF HANDWASH FACILITIES [HSC 113953 - 113593.2]

Description/Corrective Action: Reportedly, parts are on order to repair the broken hand wash sink in the meat dept. In the interim, please provide liquid hand soap and paper towels to the 2 compartment sink.

General Comments:

All hot and cold holding temperatures checked today were satisfactory. Previously noted maintenance issues were noted much improved today. Thank you.

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:

Osorio

Received By:

Lee Johnson - REHS

Agency Representative

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: COST LESS FOOD COMPANY	BUSINESS PHONE: (559) 992-5125	RECORD ID#: PR0000366	DATE: April 18, 2008
FACILITY SITE ADDRESS: 2001 WHITLEY AVE	CITY: CORCORAN	ZIP CODE: 93212	INSPECTION TYPE: 2ND+ FOLLOWUP INSPECTION
OWNER NAME: DONALD WAY	CERTIFIED FOOD HANDLER: E.Romero	EXP DATE: 8/8/2010	INSPECTOR: Lee Johnson

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

Description/Corrective Action:

General Comments:

All outstanding issues from the previous inspection have been corrected, with the exception of the bottom shelf of the hot case, which did not hold 135F. Do not use the bottom shelf until repaired.

Thank you.

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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Signature: _____

Lee Johnson

Environmental Health Officer

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