



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: August 09, 2011
FACILITY SITE ADDRESS: 2001 WHITLEY AVE	CITY: CORCORAN	ZIP CODE: 93212	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: DONALD WAY	CERTIFIED FOOD HANDLER: John S. Martin	EXP DATE: 2/4/2014	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 MAINTENANCE OF FACILITY OR EQUIPMENT [HSC 114161-114182 & 114257]

Description/Corrective Action: Repair damaged flooring at the 1-2-3 registers.

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

Description/Corrective Action: The milk walk in measured 47F today. The butter area of the open reach in unit measured 48F. Adjust or repair to maintain foods at 41F or less at all times.

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

Description/Corrective Action: Approximately 6 roasted chickens were found to be from 120-125F in the hot holding unit. Use upper shelf and center of lower shelf only for this unit, since these areas are hotter. Keep all hot foods 135F+ at all times.

General Comments:

Except as noted, all cold temperatures checked today were satisfactory. All hand sinks were fully stocked.

Thank you.

RESULTS OF EVALUATION: <input type="checkbox"/> PASS <input checked="" 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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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

FACILITY NAME: COST LESS FOOD COMPANY	BUSINESS PHONE: (559) 992-5125	RECORD ID#: PR0000366	DATE: April 06, 2011
FACILITY SITE ADDRESS: 2001 WHITLEY AVE	CITY: CORCORAN	ZIP CODE: 93212	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: DONALD WAY	CERTIFIED FOOD HANDLER: John S. Martin	EXP DATE: 2/4/2014	INSPECTOR: Troy Hommerding-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:** SPOILED OR ADULTERATED FOOD PRODUCTS DISPLAYED [HSC 113980 & 114055]
Description/Corrective Action: 10 cans of La Costena 12oz red pickled sliced jalapenos were removed from the retail sales floor, the cans were noted bloated/bulging.
- Violation:** RESTROOM FACILITIES NOT MAINTAINED [HSC 114250 & 114276]
Description/Corrective Action: The employee mens restroom was out of paper towels. Please restock.
- Violation:** IMPROPER COLD HOLDING TEMPERATURE(S) [HSC 113996]
Description/Corrective Action: Meat department walkin refrigeration bulk package storage room was measured at 45-46°F. Please adjust this unit to maintain at 41°F or below.

 Egg case on the retail sales floor measured at 58°F. The thermometer on the unit showed 61°F. Please adjust this unit to maintain at least 45°F or below.

General Comments:

Roasted chicken display case, roasted chickens were measured today at or above 135°F.
 Produce refrigeration display case measured at 41°F.
 Meat department display case measured 41°F. Milk display case measured at 41°F.
 General store area is in satisfactory condition.

RESULTS OF EVALUATION: <input type="checkbox"/> PASS <input checked="" 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:



 Received By:

Troy Hommerding-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: May 14, 2010
FACILITY SITE ADDRESS: 2001 WHITLEY AVE	CITY: CORCORAN	ZIP CODE: 93212	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: DONALD WAY	CERTIFIED FOOD HANDLER: John S. Martin	EXP DATE: 2/4/2014	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 MAINTENANCE OF FACILITY OR EQUIPMENT [HSC 114161-114182 & 114257]

Description/Corrective Action: Please clean small areas of spillage of pet food and bird seed on aisle 11.

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

Description/Corrective Action: Roasted chicken and other meats in the hot case measured from 90-135+F. Approximately 50 pounds of product were discarded by management due to improper temperature.

Do not resume hot holding until procedures and mechanisms are in place to insure that all cooked foods are held at a minimum of 135F at all times. Call our office for reinspection prior to resuming hot holding activities.

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

Description/Corrective Action: The salad case measured 46F. Please adjust to maintain product at 41F or less at all times.

A few trays of eggs were noted stored outside of the egg case on the sales floor. Please store all eggs under refrigeration at all times.

General Comments:

Except as noted above all refrigeration units were functioning satisfactorily. All hand wash sinks were fully stocked. Pest control appeared good today.

Please call for reinspection prior to returning to hot holding.

Thank you.

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