



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: LA MISSION MARKET	BUSINESS PHONE: (559) 992-8300	RECORD ID#: PR0003877	DATE: February 05, 2010
FACILITY SITE ADDRESS: 800 WHITLEY AVE	CITY: CORCORAN	ZIP CODE: 93212	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: CARLOS SANCHEZ	CERTIFIED FOOD HANDLER: Eduardo Sanchez	EXP DATE: 4/15/2014	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 HANDWASH FACILITIES [HSC 113953 - 113593.2]

Description/Corrective Action: Restaurant: Raw meat trimmings were noted in the hand wash sink, rather than in the unused prep sink just next to the hand sink. Please keep the hand sink clear at all times and use only for hand washing.

Violation: SPOILED OR ADULTERATED FOOD PRODUCTS DISPLAYED [HSC 113980 & 114055]

Description/Corrective Action: Market: Two significantly dented cans, 3 boxes of expired baby cereal, and several cans of expired Enfamil baby formula were removed during inspection. Please check and follow all applicable expiration dates, and check canned goods upon arrival to insure acceptable condition.

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

Description/Corrective Action: Restaurant: Uncooked bacon was stored above cooked food in the prep refrigerator. Keep all raw meats separate from and below all cooked foods.

Restaurant: The metal shelving racks in the 3 door reach in refrigerator are rusted and deteriorated. The racks must be either reconditioned or replaced.

Meat Dept: Covered cooked taco meat was stored below vacuum packed raw meat. No dripping or contamination was noted, but all raw meats must be stored separate from and below all cooked foods.

General Comments:

All hot and cold temperatures checked today were satisfactory, and the facility appeared to be generally well organized and well run today. All hand wash sinks were fully stocked.

Thank you.

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



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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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Lee Johnson - REHS

Agency Representative

Received By: _____

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: LA MISSION MARKET	BUSINESS PHONE: (559) 992-8300	RECORD ID#: PR0003877	DATE: May 12, 2009
FACILITY SITE ADDRESS: 800 WHITLEY AVE	CITY: CORCORAN	ZIP CODE: 93212	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: CARLOS SANCHEZ	CERTIFIED FOOD HANDLER: Eduardo Sanchez	EXP DATE: 4/15/2014	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: FOODS & EQUIPMENT NOT PROTECTED FROM CONTAMINATION [HSC 113980, 114025-114027]

Description/Corrective Action: Several uncovered items were noted in the meat department walk in refrigeration unit, please cover items to help prevent cross-contamination or adulteration of food product.

Violation: IMPROPER LABELING OF PREPACKAGED FOODS [HSC 114089-114090]

Description/Corrective Action: MEAT DEPT: Salsa in the cheese display case did not have the proper identification label, please label the salsa according to the Sherman Act. For Example, the label should include what the product is, what ingredients are in it, the weight or how much is in the package, where it is made.

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

Description/Corrective Action: MEAT DEPT: Flooring in the meat department was noted with debris build up under and around some of the equipment, please clean.

Violation: IMPROPER EXCLUSION OF VERMIN OR ANIMALS [HSC 114259-114259.3]

Description/Corrective Action: MEAT DEPT: Adult and nymph roaches were observed in the meat department by the refrigerated cheese display case. Please have your pest control operator service this facility.

Numerous flies were also noted with in the meat department area please install approved commercial fly control traps. Please consult your pest control operator.

General Comments:

General Store area appeared in good condition, well organized.

All cold holding temperatures were at the proper regulatory requirements.

Restroom and handwash sinks were fully stocked today.

Restaurant digital thermometer was calibrated on site today.

Hot holding temperatures were measured above 135°F for the steam table in the restaurant.

A re-inspection will take place for the violations noted in the meat department on or after June 10, 2009.

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: LA MISSION MARKET	BUSINESS PHONE: (559) 992-8300	RECORD ID#: PR0003877	DATE: January 09, 2009
FACILITY SITE ADDRESS: 800 WHITLEY AVE	CITY: CORCORAN	ZIP CODE: 93212	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: CARLOS SANCHEZ	CERTIFIED FOOD HANDLER: Sergio Sanchez	EXP DATE: 10/24/2009	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: IMPROPER MAINTENANCE OF HANDWASH FACILITIES [HSC 113953 - 113593.2]

Description/Corrective Action: The meat dept. sink lacks hand soap. Please provide.

Violation: LACK OF OR IMPROPER USE OF THERMOMETERS [HSC 114157-114159]

Description/Corrective Action: Refrigerator thermometers were provided by our office to several refrigeration units which lacked easily visible thermometers.

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

Description/Corrective Action: The light bulb in the meat dept walk in lacks a cover and must be provided with one.

Uncovered foods in the meat walk in must be covered unless they are in the process of cooling.

The door and interior of the upright Tru Cold freezer in the store room is deteriorated and the insulation is visible. Discontinue use of this unit until it is repaired so that all insulation is contained.

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

Description/Corrective Action: Temperatures of the lunch buffet, served in chafing dishes heated by sterno, ranged from 126 to 135F at 2:10 pm. The fuel in all three units was out. The staff reports that the lunch buffet ends at 2:00. Regardless of time of day, if hot food is present for service, it must be kept at least 135F at all times.

Carnitas in the meat dept. hot case measured 126F. The unit must maintain all hot foods at least 135F at all times, and must be checked by a digital probe thermometer.

General Comments:

All cold temperatures checked today were satisfactory. The facility uses ice baths to cool hot food (a very good practice).

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Lee Johnson

Environmental Health Specialist

Received By: _____

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