



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

<b>FACILITY NAME:</b> LOS AMIGOS MARKET	<b>BUSINESS PHONE:</b> (559) 992-3267	<b>RECORD ID#:</b> PR0000338	<b>DATE:</b> December 03, 2009
<b>FACILITY SITE ADDRESS:</b> 1805 DAIRY AVE	<b>CITY:</b> CORCORAN	<b>ZIP CODE:</b> 93212	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> ADEL MOHAMED ALI/NABIL MOHAMMED AHMED	<b>CERTIFIED FOOD HANDLER:</b> ALI OBAID	<b>EXP DATE:</b> 9/24/2009	<b>INSPECTOR:</b> 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 REFUSE STORAGE OR DISPOSAL [HSC 114244-114245.8]

**Description/Corrective Action:** Remove accumulated waste and debris from the corner of the store that is off limits to the public. Consider constructing walls to better isolate this area. This area must be kept clean and organized.

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

**Description/Corrective Action:** The walk in refrigerator air temperature measured 48F (meat inside measured 44F). Adjust or repair as needed to maintain all cold foods at 41F or less.

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

**Description/Corrective Action:** Rodent droppings were noted near the front dog food pallet. Please clean up droppings and contact pest control company (Clark, monthly service, last serviced 11/25/090).

**General Comments:**

All other temperatures, including hot holding temperatures in the deli, were satisfactory today. All hand wash sinks are fully stocked with liquid soap, paper towels, and hot water.

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:

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

<b>FACILITY NAME:</b> LOS AMIGOS MARKET	<b>BUSINESS PHONE:</b> (559) 992-3267	<b>RECORD ID#:</b> PR0000338	<b>DATE:</b> April 01, 2009
<b>FACILITY SITE ADDRESS:</b> 1805 DAIRY AVE	<b>CITY:</b> CORCORAN	<b>ZIP CODE:</b> 93212	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> ADEL MOHAMED ALI/NABIL MOHAMMED AHMED	<b>CERTIFIED FOOD HANDLER:</b> ALI OBAID	<b>EXP DATE:</b> 9/24/2009	<b>INSPECTOR:</b> 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 secure the CO2 tank to prevent tip over.

**Violation:** IMPROPER REFUSE STORAGE OR DISPOSAL [HSC 114244-114245.8]

**Description/Corrective Action:** Please remove accumulated empty boxes for storage area.

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

**Description/Corrective Action:** Please clean the interior of the commercial microwave to remove food debris.

**General Comments:**

All hot and cold temperatures checked today were satisfactory. Hand washing sinks are fully stocked. Kitchen area is clean and well maintained. Monthly pest control is contracted. Thank you.

<b>RESULTS OF EVALUATION:</b> <input checked="" type="checkbox"/> PASS <input type="checkbox"/> NEEDS IMPROVEMENT <input type="checkbox"/> FAIL	<b>Reinspection Required:</b> Yes: <input type="checkbox"/> No: <input checked="" type="checkbox"/>
	<b>Reinspection Date (on or after):</b> <u>          N/A          </u> <input type="checkbox"/> Potential Food Safety All Star:

*Handwritten signature*

Received By: \_\_\_\_\_

*Lee Johnson - REHS*

Agency Representative

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### FOOD SAFETY EVALUATION REPORT

<b>FACILITY NAME:</b> LOS AMIGOS MARKET	<b>BUSINESS PHONE:</b> (559) 992-3267	<b>RECORD ID#:</b> PR0000338	<b>DATE:</b> January 28, 2009
<b>FACILITY SITE ADDRESS:</b> 1805 DAIRY AVE	<b>CITY:</b> CORCORAN	<b>ZIP CODE:</b> 93212	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> ADEL MOHAMED ALI/NABIL MOHAMMED AHMED	<b>CERTIFIED FOOD HANDLER:</b> ALI OBAID	<b>EXP DATE:</b> 9/24/2009	<b>INSPECTOR:</b> 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 REFUSE STORAGE OR DISPOSAL [HSC 114244-114245.8]

**Description/Corrective Action:** Numerous empty boxes were noted in storage areas of the facility. Remove all waste on a regular and continual basis.

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

**Description/Corrective Action:** Refrigerator thermometers were provided by our department to two refrigeration units today. All units must have an easily visible functional thermometer at all times. A digital probe thermometer was also provided by our office today. Use daily to check internal cooking and hot/cold holding temperatures.

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

**Description/Corrective Action:** No paper towels were present in the restroom. Please provide.

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

**Description/Corrective Action:** The microwave is in need of thorough cleaning. The bottom plate is also missing and one must be provided. Please provide functional light bulb to freezer storage area.

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

**Description/Corrective Action:** The steam table must only be used to keep hot foods hot. The unit is not designed to heat food. All food must be properly cooked or heated before being placed in the steam table.

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

**Description/Corrective Action:** Prep table measured 44F. Please adjust to maintain 41F or less at all times.

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

**Description/Corrective Action:** Please provide a light bulb cover to the light bulb in the meat walk in. Also provide scoops with handles to the ice machine and to the bulk storage display. Discard old bulk food product no longer for sale.

#### General Comments:

The facility has new owners with a new permitted kitchen. Except as noted, all hot and cold holding temperatures were appropriate. Thank you.

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