



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> ARCO AM-PM	<b>BUSINESS PHONE:</b> (310) 251-4882	<b>RECORD ID#:</b> PR0007657	<b>DATE:</b> February 02, 2011
<b>FACILITY SITE ADDRESS:</b> 1775 GLENDALE AVE	<b>CITY:</b> HANFORD	<b>ZIP CODE:</b> 93230	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> BEN NIKFARJAM	<b>CERTIFIED FOOD HANDLER:</b> Not Specified	<b>EXP DATE:</b>	<b>INSPECTOR:</b> Government Intern

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:

All hot holding temperatures were noted at or above 135 F.

All cold holding unit temperatures were noted at or below 41 F.

Hand wash station was observed fully stocked with soap, paper towels and hot water.

Restrooms were observed fully stocked with soap, paper towels and hot water.

Overall, facility appeared to be in good, operational condition.

This inspection was conducted by Gene Mora, REHS.

Unable to capture operator's signature due to technical malfunction.

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: \_\_\_\_\_

Government Intern  
Agency Representative

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



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<b>FACILITY NAME:</b> ARCO AM-PM	<b>BUSINESS PHONE:</b> (310) 251-4882	<b>RECORD ID#:</b> PR0007657	<b>DATE:</b> August 06, 2010
<b>FACILITY SITE ADDRESS:</b> 1775 GLENDALE AVE	<b>CITY:</b> HANFORD	<b>ZIP CODE:</b> 93230	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> BEN NIKFARJAM	<b>CERTIFIED FOOD HANDLER:</b> Not Specified	<b>EXP DATE:</b>	<b>INSPECTOR:</b> Kimberly Marquez

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 COLD HOLDING TEMPERATURE(S) [HSC 113996]

**Description/Corrective Action:** Observed cold holding unit temperature was noted at 48°F that contained burritos and cold sandwiches. please keep cold holding unit at 41°F or below.

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

**Description/Corrective Action:**

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

**Description/Corrective Action:** Observed smaller sink by food didn't have not water. Please fix.

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

**Description/Corrective Action:** Observed large sink where dishes are washed to have a leaking pipe. Please fix

**General Comments:**

Observed cold holding unit with milk was at satisfactory temperature.  
Hand washing station was fully stocked with soap and paper towels.

**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:

Kimberly Marquez

Agency Representative

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<b>FACILITY NAME:</b> ARCO AM-PM	<b>BUSINESS PHONE:</b> (310) 251-4882	<b>RECORD ID#:</b> PR0007657	<b>DATE:</b> January 07, 2010
<b>FACILITY SITE ADDRESS:</b> 1775 GLENDALE AVE	<b>CITY:</b> HANFORD	<b>ZIP CODE:</b> 93230	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> BEN NIKFARJAM	<b>CERTIFIED FOOD HANDLER:</b> Not Specified	<b>EXP DATE:</b>	<b>INSPECTOR:</b> Liliana Stransky - 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:** Restock paper towel dispenser. Hot water needs to be readily available at the restrooms for proper hand washing by employees.

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

**Description/Corrective Action:** Store dry onions a minimum of 6 inches above floor. Corrected at time of inspection - thank you.

**General Comments:**

Cold holding temperatures were below 41° F.  
Hot case for hot dogs and burritos was 146° F.  
The facility was observed clean and organized.

**RESULTS OF EVALUATION:**  PASS  NEEDS IMPROVEMENT  FAIL

**Reinspection Required:** Yes:  No:

**Reinspection Date (on or after):** N/A

Potential Food Safety All Star:

Liliana Stransky - REHS

Received By:

Agency Representative

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