



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> B & A FOOD MART	<b>BUSINESS PHONE:</b> (559) 582-0450	<b>RECORD ID#:</b> PR0000492	<b>DATE:</b> November 15, 2011
<b>FACILITY SITE ADDRESS:</b> 398 S 11TH AVE	<b>CITY:</b> HANFORD	<b>ZIP CODE:</b> 93230	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> BALKAR S SIDHU	<b>CERTIFIED FOOD HANDLER:</b> ANDREA SIDHU	<b>EXP DATE:</b> 4/13/2012	<b>INSPECTOR:</b> Raymond Cooke - 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: None Noted

General Comments:

All cold and hot temperatures were ok today.  
Facility is well maintained.

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: \_\_\_\_\_

*Raymond Cooke - REHS*

Agency Representative

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



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> B & A FOOD MART	<b>BUSINESS PHONE:</b> (559) 582-0450	<b>RECORD ID#:</b> PR0000492	<b>DATE:</b> November 30, 2010
<b>FACILITY SITE ADDRESS:</b> 398 S 11TH AVE	<b>CITY:</b> HANFORD	<b>ZIP CODE:</b> 93230	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> BALKAR S SIDHU	<b>CERTIFIED FOOD HANDLER:</b> ANDREA SIDHU	<b>EXP DATE:</b> 4/13/2012	<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: None Noted

General Comments:

The store was noted clean and well maintained. All hot and cold holding temperatures checked today were satisfactory. Restrooms were clean and fully stocked.

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:

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

Lee Johnson - REHS

Agency Representative

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



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> B & A FOOD MART	<b>BUSINESS PHONE:</b> (559) 582-0450	<b>RECORD ID#:</b> PR0000492	<b>DATE:</b> November 19, 2009
<b>FACILITY SITE ADDRESS:</b> 398 S 11TH AVE	<b>CITY:</b> HANFORD	<b>ZIP CODE:</b> 93230	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> BALKAR S SIDHU	<b>CERTIFIED FOOD HANDLER:</b> ANDREA SIDHU	<b>EXP DATE:</b> 1/10/2010	<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 HOT HOLDING TEMPERATURE(S) [HSC 113996]

**Description/Corrective Action:** All hot holding temps checked measured 135F except the bean burritos which measured 129F . Increase thermostat on unit to hold all hot foods at a minimum of 135 F at all times.

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

**Description/Corrective Action:** Please provide liquid hand soap to the 2 compartment sink, and repair the paper towel dispenser in the employee restroom so that it is functional.

**General Comments:**

All violations were corrected by staff during inspection. 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> _____ N/A <input type="checkbox"/> Potential Food Safety All Star:

*Mailed to owner*

Lee Johnson - REHS

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

Agency Representative

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