



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> BEST BUY MARKET	<b>BUSINESS PHONE:</b> (559) 585-8515	<b>RECORD ID#:</b> PR0000337	<b>DATE:</b> August 18, 2011
<b>FACILITY SITE ADDRESS:</b> 1798 N 10TH AVE	<b>CITY:</b> HANFORD	<b>ZIP CODE:</b> 93230	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> JOSEPH P. NUGENT	<b>CERTIFIED FOOD HANDLER:</b> CHARLES DOLAN	<b>EXP DATE:</b> 4/28/2011	<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:** IMPROPER COLD HOLDING TEMPERATURE(S) [HSC 113996]

**Description/Corrective Action:** \*Walk-in refrigerator temperature was too high. This was corrected on site. \*Reach-in refrigerator storing eggs and chorizo did not maintain proper temperature. Some chorizo was discarded and some was moved. Please have the refrigeration unit serviced. Please fax in a receipt of service when done so (attention: Susan).

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

**Description/Corrective Action:** \*Hot food display is missing a light on one side, thus causing inconsistent hot holding temperatures. Please replace it.

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

**Description/Corrective Action:** \*Sink in men's restroom still has a leak; please repair it.

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

**Description/Corrective Action:** \*Various dented cans were noted in the aisles; please discard them.

**General Comments:**

On today's inspection, the meat department storage was noted to be proper. Meats were stored at proper temperatures and were not stacked too high. Sanitation practices observed were also good.

The food manager's certification recently expired, but handler is planning to correct this.

This inspection was conducted by John G. and Pheng M.

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

Government Intern

Agency Representative

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



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<b>FACILITY NAME:</b> BEST BUY MARKET	<b>BUSINESS PHONE:</b> (559) 585-8515	<b>RECORD ID#:</b> PR0000337	<b>DATE:</b> February 15, 2011
<b>FACILITY SITE ADDRESS:</b> 1798 N 10TH AVE	<b>CITY:</b> HANFORD	<b>ZIP CODE:</b> 93230	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> JOSEPH P. NUGENT	<b>CERTIFIED FOOD HANDLER:</b> CHARLES DOLAN	<b>EXP DATE:</b> 4/28/2011	<b>INSPECTOR:</b> Susan Lee-Yang - 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 CLEANING OF UTENSILS AND EQUIPMENT [HSC 114095-114099.5 & 114101-114119]

**Description/Corrective Action:** Observed various trash debris by meat display unit and bottom of egg display unit. Please thoroughly clean noted area.

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

**Description/Corrective Action:** Observed one protective light cover missing from dairy walk-in unit. Please replace.

**General Comments:**

Observed restroom and meat department hand wash stations fully stocked with soap and paper towels.

All cold holding units were noted satisfactory at time of inspection.

Rotisserie chicken was noted at 143°F.

Potato salad was noted at 38°F.

Facility is organized and 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:

Susan Lee-Yang - REHS

Received By:

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<b>FACILITY NAME:</b> BEST BUY MARKET	<b>BUSINESS PHONE:</b> (559) 585-8515	<b>RECORD ID#:</b> PR0000337	<b>DATE:</b> August 30, 2010
<b>FACILITY SITE ADDRESS:</b> 1798 N 10TH AVE	<b>CITY:</b> HANFORD	<b>ZIP CODE:</b> 93230	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> SKIP NUGENT	<b>CERTIFIED FOOD HANDLER:</b> CHARLES DOLAN	<b>EXP DATE:</b> 4/28/2011	<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: OTHER PERMIT VIOLATION

Description/Corrective Action: Observed rice to be infested with bugs. Violation was fixed at time of inspection.

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

Description/Corrective Action: Observed four dented cans. Please dispose of product.

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

Description/Corrective Action: Observed men's restroom sink to have a leaking pipe. Please fix.

General Comments:

Observed restrooms and hand washing to be fully stocked with soap, paper towels and hot running water. All cold and hot holding units were noted at satisfactory temperature.

<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: \_\_\_\_\_

Kimberly Marquez

Agency Representative

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