



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: BEST BUY MARKET	BUSINESS PHONE: (559) 585-8515	RECORD ID#: PR0000337	DATE: June 30, 2009
FACILITY SITE ADDRESS: 1798 N 10TH AVE	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: SKIP NUGENT	CERTIFIED FOOD HANDLER: CHARLES DOLAN	EXP DATE: 4/28/2011	INSPECTOR: Yatee Patel - 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:

Be sure to place all food items 6" above ground. Observed one carton of eggs on the floor in the meat department walk-in.

Overall the facility is very clean & well organized - including the back storage area and walk-ins.

All cold holding units measured 41° F or below.

Egg display unit measured 43°F.

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:

Yatee Patel - REHS

Agency Representative

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



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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: BEST BUY MARKET	BUSINESS PHONE: (559) 585-8515	RECORD ID#: PR0000337	DATE: December 29, 2008
FACILITY SITE ADDRESS: 1798 N 10TH AVE	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: SKIP NUGENT	CERTIFIED FOOD HANDLER: CHARLES DOLAN	EXP DATE: 4/28/2011	INSPECTOR: Liliana Stransky

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 clean out freezer reach-ins by removing food debris from all counter surfaces (bottom shelves especially).

General Comments:

All cold holding temperatures were observed at or below 41F.
Chicken, turkey legs, sausage and ribs inside hot holding case were observed above 135 F.

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): <u> N/A </u> <input type="checkbox"/> Potential Food Safety All Star:

Liliana Stransky

Received By: _____

Environmental Health Specialist

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: BEST BUY MARKET	BUSINESS PHONE: (559) 585-8515	RECORD ID#: PR0000337	DATE: June 11, 2008
FACILITY SITE ADDRESS: 1798 N 10TH AVE	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: SKIP NUGENT	CERTIFIED FOOD HANDLER: CHARLES DOLAN	EXP DATE: 4/28/2011	INSPECTOR: Liliana Stransky

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: Cooked chicken in the warmer unit was observed between 99 and 105°F . Other items (ribs and pork) were between 121-136F. Remove and discard chicken and adjust thermostat for the warmer to keep all PHF's at or above 135F.

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

Description/Corrective Action: Cold case for eggs was observed at 61° F. Adjust thermostat to 45F or below. Move the chorizo to a different display case.

General Comments:

Information about tomato recall was provided. Store manager indicated suspected product has already been pulled from the shelves. Thank you.

RESULTS OF EVALUATION: <input type="checkbox"/> PASS <input checked="" 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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Signature:

Liliana Stransky

Environmental Health Officer

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