



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: BUFORD STAR MART #7	BUSINESS PHONE: (559) 583-7493	RECORD ID#: PR0000570	DATE: February 20, 2009
FACILITY SITE ADDRESS: 627 W SEVENTH ST	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: 2ND+ FOLLOWUP INSPECTION
OWNER NAME: SALEH H ALKOBADI	CERTIFIED FOOD HANDLER: N. ALKOBADI	EXP DATE: 3/15/2009	INSPECTOR: 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: None Noted

General Comments:

The facility operator has made the corrections to all the noted violations.
Continue to implement daily cleaning of all equipment and have cooks wash hands frequently.
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:

Liliana Stransky - REHS

Agency Representative

Received By:

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



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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: BUFORD STAR MART #7	BUSINESS PHONE: (559) 583-7493	RECORD ID#: PR0000570	DATE: February 02, 2009
FACILITY SITE ADDRESS: 627 W SEVENTH ST	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: 1ST FOLLOW UP INSPECTION
OWNER NAME: SALEH H ALKOBADI	CERTIFIED FOOD HANDLER: N. ALKOBADI	EXP DATE: 3/15/2009	INSPECTOR: 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 FOOD HANDLING PRACTICES [HSC 113961 - 113973]

Description/Corrective Action: Do not store cheese above raw hamburger patties. Keep raw meats separate. Observed cook preparing raw hamburger patties next to cooked carne azada over the flat grill. Discontinue this practice. Prepare one food item at a time and do not mix raw and cooked items at any step of the cooking process.

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

Description/Corrective Action: Observed raw meats stored above uncovered cilantro in the walk-in. Discontinue this practice and store raw meats at the lowest level. Observed potatoes inside mop sink. Do not store food product in the mop sink. Some shelves were painted, but several wooden shelves remain deteriorated. Paint all shelving to allow for easy cleaning. Meat juice and debris are still observed over work surfaces. These need to be cleaned continuously to prevent potential cross-contamination. Do not store food product on the floor in the walk-in. Keep ice machine lid closed at all times.

General Comments:

Retain copies of receipts from Baker Commodities for the removal of the grease waste outdoors. Comply with all building code requirements as instructed by building inspector. A second re-inspection will be done on or after Feb 16 to verify compliance. A \$195.00 charge will be billed after the second inspection.

RESULTS OF EVALUATION: <input type="checkbox"/> PASS <input type="checkbox"/> NEEDS IMPROVEMENT <input checked="" type="checkbox"/> FAIL	Reinspection Required: Yes: <input checked="" type="checkbox"/> No: <input type="checkbox"/>
	Reinspection Date (on or after): 2/16/2009 <input type="checkbox"/> Potential Food Safety All Star:

Received By: _____

Liliana Stransky - REHS
Agency Representative

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: BUFORD STAR MART #7	BUSINESS PHONE: (559) 583-7493	RECORD ID#: PR0000570	DATE: January 07, 2009
FACILITY SITE ADDRESS: 627 W SEVENTH ST	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: SALEH H ALKOBADI	CERTIFIED FOOD HANDLER: N. ALKOBADI	EXP DATE: 3/15/2009	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: RESTROOM FACILITIES NOT MAINTAINED [HSC 114250 & 114276]

Description/Corrective Action: Replace powder soap with hand liquid soap.

Violation: IMPROPER HOLDING OF RAW SHELL EGGS [HSC 114373]

Description/Corrective Action: Keep eggs refrigerated at all times.

Violation: IMPROPER CLEANLINESS OR HYGIENE OF FOODHANDLERS [HSC 113967-113973]

Description/Corrective Action: NO sanitizer is used for cleaning utensils equipment or work surfaces. Use a 10% bleach solution to clean surfaces.
Clean cooking utensils in the 3 compartment sink by following these steps:
1) wash with soap and hot or warm water.
2) rinse in warm water.
3) Add bleach to cold water to sanitize utensils and let them air dry.

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

Description/Corrective Action: Overall the facility was observed unsanitary. Daily cleaning schedule must include removal of food debris from floor, floor drains, walls, meat cutter, and every work counter surface.
Mop sink was observed cluttered and inaccessible. Remove clutter from this area and use for intended purpose. Do not use utensil sink to wash mop.
Clean walk-in. Observed excess debris and clutter on the floor where food is stored. Store food product a minimum of 6" above the floor.
Cover all food product and store raw meats separate from veggies and other pre-cooked items.
Clean can opener blade daily.
Keep ice machine lid closed at all times.
Remove build-up from floor drain.
Consider replacing wooden counters with stainless steel ones to allow for better cleaning. At the very least, repaint them.

General Comments:

Correct the noted violations in a timely manner to ensure facility is maintained sanitary and safe for food preparation.

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OWNER NAME: SALEH H ALKOBADI	CERTIFIED FOOD HANDLER: N. ALKOBADI	EXP DATE: 3/15/2009	INSPECTOR: Liliana Stransky

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RESULTS OF EVALUATION: <input type="checkbox"/> PASS <input type="checkbox"/> NEEDS IMPROVEMENT <input checked="" type="checkbox"/> FAIL	Reinspection Required: Yes: <input checked="" type="checkbox"/> No: <input type="checkbox"/> Reinspection Date (on or after): <u>1/21/2009</u> <input type="checkbox"/> Potential Food Safety All Star:
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Liliana Stransky

Received By: _____

Environmental Health Specialist

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