



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: CIRCLE K STORE #2701028	BUSINESS PHONE: (559) 582-7878	RECORD ID#: PR0000309	DATE: July 14, 2011
FACILITY SITE ADDRESS: 1665 W HANFORD-ARMONA RD	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: CIRCLE K STORES INC	CERTIFIED FOOD HANDLER: Not Specified	EXP DATE:	INSPECTOR: 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: IMPROPER COLD HOLDING TEMPERATURE(S) [HSC 113996]

Description/Corrective Action: The open faced milk display refrigerator along the west wall is holding product between 46-47 degrees. All potentially hazardous foods must be maintained at or below 41.

General Comments:

All hot temps ok.

RESULTS OF EVALUATION: <input 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:

Raymond Cooke - REHS

Received By: _____

Agency Representative

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



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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: CIRCLE K STORE #2701028	BUSINESS PHONE: (559) 582-7878	RECORD ID#: PR0000309	DATE: August 25, 2010
FACILITY SITE ADDRESS: 1665 W HANFORD-ARMONA RD	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: CIRCLE K STORES INC	CERTIFIED FOOD HANDLER: Not Specified	EXP DATE:	INSPECTOR: 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: None Noted

General Comments:

Observed cold and hot holding units were noted satisfactory at time of inspection.
Manager informed that temperatures for food, hot and cold holding units are checked on a monthly basis.
Observed merchandise is properly organized and kept off the floor.
Soda machine nozzles were clean and maintained at time of inspection.

RESULTS OF EVALUATION: PASS NEEDS IMPROVEMENT FAIL

Reinspection Required: Yes: No:

Reinspection Date (on or after): N/A

Potential Food Safety All Star:

Delhi Clark

Received By:

Kimberly Marquez

Agency Representative

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: CIRCLE K STORE #2701028	BUSINESS PHONE: (559) 582-7878	RECORD ID#: PR0000309	DATE: August 26, 2008
FACILITY SITE ADDRESS: 1665 W HANFORD/ARMONA RD	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: CIRCLE K STORES INC	CERTIFIED FOOD HANDLER: Not Specified	EXP DATE:	INSPECTOR: Susan Lee-Yang

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: Reach in unit storing sandwiches and burritos were measured at 52° F.

Operator stated unit usually re-circulates during this time and will call for service if temperature doesn't drop.

All cold potentially hazardous foods must be stored at or below 41° F.

General Comments:

All other reach-in unit was measured at or below 41° F.

All food products were stored off the ground, good.

All reach-in units had thermometers present.

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:

Susan Lee-Yang

Environmental Health Specialist

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