



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: COST LESS FOOD COMPANY	BUSINESS PHONE: (559) 584-0722	RECORD ID#: PR0000123	DATE: August 03, 2011
FACILITY SITE ADDRESS: 102 S 11TH AVE	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: DONALD WAY	CERTIFIED FOOD HANDLER: MICHAEL J CHAVEZ	EXP DATE: 6/26/2012	INSPECTOR: 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 MAINTENANCE OF FACILITY OR EQUIPMENT [HSC 114161-114182 & 114257]

Description/Corrective Action: The floor area of the stock room (especially under shelving) was noted with debris that should be cleaned as product is moved and flooring is accessible. Please clean all accessible areas regularly.

Violation: LACK OF OR IMPROPER USE OF THERMOMETERS [HSC 114157-114159]

Description/Corrective Action: Some of the new digital thermometers in the meat cases were noted to be off calibration, indicating temperatures in the teens when product was nearer 41F. Please calibrate to insure accuracy.

Violation: RESTROOM FACILITIES NOT MAINTAINED [HSC 114250 & 114276]

Description/Corrective Action: Both restrooms were noted dirty and require cleaning.

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

Description/Corrective Action: The hand sink in the Produce back room is fully stocked but is completely inaccessible for use due to nearby pallets and boxes and materials stacked on top. Sink must be kept open and available for use at all times.

Violation: IMPROPER THAWING OF FROZEN FOODS [HSC 114020]

Description/Corrective Action: A shopping cart containing several 5 pound chubs of ground beef was noted stored in the back room un-refrigerated (it may have rolled out the walk-in door down a ramp). Meat was thawed but still measured 41F. Meat was moved into the walk in by meat manager. The meat walk in was noted to be cluttered and unorganized today. Please rearrange to allow for optimal access and product storage.

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

Description/Corrective Action: Small Berry/Salsa refrigerator unit in Produce area measured 54F. Please adjust to maintain 41F or less at all times, or relocate salsa (label states it requires refrigeration) to a functional unit.

Whole produce walk in refrigerator door was noted open throughout inspection and internal temperature measured 52F. Product will last longer if door is kept closed and temperature maintained ~41-45F.

General Comments:

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



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OWNER NAME: DONALD WAY	CERTIFIED FOOD HANDLER: MICHAEL J CHAVEZ	EXP DATE: 6/26/2012	INSPECTOR: Lee Johnson - REHS

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All hot holding temperatures checked today were greater than 140F. Except as noted, all cold temperatures checked were 41F or less. Hand sinks were all fully stocked. Pest control was noted to be good.

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

Lee Johnson - REHS

Agency Representative

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: COST LESS FOOD COMPANY	BUSINESS PHONE: (559) 584-0722	RECORD ID#: PR0000123	DATE: May 17, 2011
FACILITY SITE ADDRESS: 102 S 11TH AVE	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: 1ST FOLLOW UP INSPECTION
OWNER NAME: DONALD WAY	CERTIFIED FOOD HANDLER: MICHAEL J CHAVEZ	EXP DATE: 6/26/2012	INSPECTOR: 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: None Noted

General Comments:

A follow-up re-inspection was performed today of this facility to verify compliance with required corrective actions for violations noted on the last routine inspection. The following was noted during today's inspection:

-Meat display case and walk-in refrigerator of bakery department were noted below 41°F.

-Walk-in refrigerator in produce department was no longer leaking water.

Thank you for your cooperation in correcting these violations.

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:

Agency Representative

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: COST LESS FOOD COMPANY	BUSINESS PHONE: (559) 584-0722	RECORD ID#: PR0000123	DATE: May 03, 2011
FACILITY SITE ADDRESS: 102 S 11TH AVE	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: DONALD WAY	CERTIFIED FOOD HANDLER: MICHAEL J CHAVEZ	EXP DATE: 6/26/2012	INSPECTOR: 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 HOT HOLDING TEMPERATURE(S) [HSC 113996]

Description/Corrective Action: Observed a few baked chicken packages in hot holding unit below 135°F. All hot potentially hazardous foods must maintain at least 135°F or above at all times.

Violation: LACK OF OR IMPROPER USE OF THERMOMETERS [HSC 114157-114159]

Description/Corrective Action: Please ensure all cold holding units have working thermometers.

Violation: IMPROPER FOOD TEMPERATURE MONITORING [HSC 113998 & 114000]

Description/Corrective Action: Have employees monitor and log temperatures of baked chicken daily.

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

Description/Corrective Action: Observed and removed several dented cans from shelves. Please advise employees to not stock and remove dented cans from shelves.

Observed bulk provolone cheese in bakery department moldy. Discard item and advise employees to not sell or use spoiled food products.

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

Description/Corrective Action: Observed numerous trash and litter inside dairy walk-in refrigerator and on the ground by customer produce area. Observed fan inside produce walk-in refrigerator leaking water. Observed huge water puddles in back produce area. Observed hood baffles in bakery department with dust accumulation. Please ensure equipment is functioning properly to maintain a clean facility.

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

Description/Corrective Action: Walk-in refrigerator in bakery department and chicken display case were noted between 44°F - 50°F. All cold holding units shall maintain at least 41° F or below at all times.

General Comments:

Please ensure refrigeration units and equipments are working properly

A re-inspection will be performed at no charge to verify compliance with today's noted violations. Should additional re-inspections be required, the facility will be assessed \$220 per inspection.

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