



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> COST LESS FOOD COMPANY	<b>BUSINESS PHONE:</b> (559) 584-0722	<b>RECORD ID#:</b> PR0000123	<b>DATE:</b> January 28, 2010
<b>FACILITY SITE ADDRESS:</b> 102 S 11TH AVE	<b>CITY:</b> HANFORD	<b>ZIP CODE:</b> 93230	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> DONALD WAY	<b>CERTIFIED FOOD HANDLER:</b> MICHAEL J CHAVEZ	<b>EXP DATE:</b> 6/26/2012	<b>INSPECTOR:</b> 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 COLD HOLDING TEMPERATURE(S) [HSC 113996]

**Description/Corrective Action:** -In the meat department, do not overstock raw meat products on display cases. Ground beef packages were observed above limit indicators.

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

**Description/Corrective Action:** Clear and organize walk-in freezer in back storage area.

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

**Description/Corrective Action:** Observed rotisserie chicken below 135F . Make sure the hot holding unit is able to hold chicken at or above 135F. Monitor and record final cooking temperature of chicken with a digital probe type thermometer.

General Comments:

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

*Shirley Van Dyke*

Liliana Stransky - REHS

Received By:

Agency Representative

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



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<b>FACILITY NAME:</b> COST LESS FOOD COMPANY	<b>BUSINESS PHONE:</b> (559) 584-0722	<b>RECORD ID#:</b> PR0000123	<b>DATE:</b> June 04, 2009
<b>FACILITY SITE ADDRESS:</b> 102 S 11TH AVE	<b>CITY:</b> HANFORD	<b>ZIP CODE:</b> 93230	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> DONALD WAY	<b>CERTIFIED FOOD HANDLER:</b> MICHAEL J CHAVEZ	<b>EXP DATE:</b> 6/26/2012	<b>INSPECTOR:</b> Yatee Patel - REHS

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

**Description/Corrective Action:** Cheese display case measured 48F. Be sure all cold deli cases are at 41° F or below since other PHF's are also displayed.

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

**Description/Corrective Action:** General sanitation & organization needed at the deli & meat walk-in's. General cleaning needed for the back storage warehouse.

**General Comments:**

Overall, the food facility appeared in good operational condition.

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

  
Received By: \_\_\_\_\_

Yatee Patel - REHS  
Agency Representative

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FOOD SAFETY EVALUATION REPORT

<b>FACILITY NAME:</b> COST LESS FOOD COMPANY	<b>BUSINESS PHONE:</b> (559) 584-0722	<b>RECORD ID#:</b> PR0000123	<b>DATE:</b> December 11, 2008
<b>FACILITY SITE ADDRESS:</b> 102 S 11TH AVE	<b>CITY:</b> HANFORD	<b>ZIP CODE:</b> 93230	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> DONALD WAY	<b>CERTIFIED FOOD HANDLER:</b> MICHAEL J CHAVEZ	<b>EXP DATE:</b> 6/26/2012	<b>INSPECTOR:</b> 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 FOOD TEMPERATURE MONITORING [HSC 113998 & 114000]

**Description/Corrective Action:** The final cooking temperature for the rotisserie chicken is not currently monitored. Please take final cooking temperatures at least once daily and keep monitoring records for review. Digital thermometer was provided.

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

**Description/Corrective Action:** Egg cold case was observed above 45° F. Monitor temperature and make sure the unit can hold temperature at or below 45F. Cartons of eggs in the back storage area need to be refrigerated at 45F or below. Do not store at ambient temperature.

**General Comments:**

Ensure quality control of produce and meats by removing old and dated product on a routine basis. Overall the facility was observed very well maintained and sanitary.

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

Received By: \_\_\_\_\_

Liliana Stransky  
Environmental Health Specialist

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