



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> GRANGEVILLE MARKET	<b>BUSINESS PHONE:</b> (559) 582-1005	<b>RECORD ID#:</b> PR0000275	<b>DATE:</b> August 02, 2011
<b>FACILITY SITE ADDRESS:</b> 14020 W GRANGEVILLE BLVD	<b>CITY:</b> HANFORD	<b>ZIP CODE:</b> 93230	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> ADELA SHAW	<b>CERTIFIED FOOD HANDLER:</b> ABDO ALGAZALI	<b>EXP DATE:</b> 10/26/2013	<b>INSPECTOR:</b> 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 CLEANING OF UTENSILS AND EQUIPMENT [HSC 114095-114099.5 & 114101-114119]

**Description/Corrective Action:** Both microwaves and the chicken roaster were noted with debris. Please clean.

The store in general is in need of improved cleaning and organization.

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

**Description/Corrective Action:** Please provide paper towels to restroom sink. None available.

**General Comments:**

All hot and cold temperatures checked today were satisfactory. Items noted in previous inspection have been corrected. Thermometers were present as required.

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:

Lee Johnson - 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> GRANGEVILLE MARKET	<b>BUSINESS PHONE:</b> (559) 582-1005	<b>RECORD ID#:</b> PR0000275	<b>DATE:</b> October 11, 2010
<b>FACILITY SITE ADDRESS:</b> 14020 W GRANGEVILLE BLVD	<b>CITY:</b> HANFORD	<b>ZIP CODE:</b> 93230	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> ADELA SHAW	<b>CERTIFIED FOOD HANDLER:</b> ABDO ALGAZALI	<b>EXP DATE:</b> 10/26/2013	<b>INSPECTOR:</b> Raymond Cooke - REHS

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**Violation:** IMPROPER CLEANING OF UTENSILS AND EQUIPMENT [HSC 114095-114099.5 & 114101-114119]

**Description/Corrective Action:** Discontinue using non-food grade buckets for ice.

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

**Description/Corrective Action:** No probe-type thermometer was present in the cooking area. All chicken must be cooked to 165 degrees.

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

**Description/Corrective Action:** The hand wash sink near the table top oven needs to be cleaned and maintained clean.

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

**Description/Corrective Action:** Remove flaking paint from above the ice machine.

**General Comments:**

Hot food temperatures were good. The walk in refrigerator was a little high (43). make sure unit is holding food at 41 degrees or below.

A small amount of raw chicken is being cooked in the back room without a proper hood or fire suppression system. If any grease build up is noted on walls this practice will be disallowed.

The well was inspected today. The new well look satisfactory; however, a fence should be used to keep animals off of it. Silicone should be placed around the bolts of the old well to prevent contamination. The well that was drilled to the east of the old well needs to be deep destroyed if not used.

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<b>RESULTS OF EVALUATION:</b> <input type="checkbox"/> PASS <input checked="" 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:
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*Abdo Algasali*

*Raymond Cooke - REHS*

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

Agency Representative

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