



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: JOHNNY MART	BUSINESS PHONE: (559) 582-2626	RECORD ID#: PR0007454	DATE: September 30, 2011
FACILITY SITE ADDRESS: 12191 W LACEY BLVD	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: CHARLETT MYERS	CERTIFIED FOOD HANDLER: Not Specified	EXP DATE:	INSPECTOR: Yatee Patel - 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: VERMIN INFESTATION [HSC 114259.1]


Description/Corrective Action: A few droppings were noted inside soda machine cabinet. Clean with bleach solution.
Put a door screen to avoid further problems.

General Comments:

Only pre-packaged sold.

Thank you.

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

Yatee Patel - REHS
Agency Representative

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



COUNTY OF KINGS

FOOD SAFETY EVALUATION REPORT

330 Campus Drive, Hanford, CA 93230 (559) 584-1411 (559) 584-6040 FAX
Keith Winkler, Director Internet: www.countyofkings.com/health/ehs/

Facility JOHNNY MART ID# PR7454 Type 1613 Insp. Code 001 Date 9/27/2010
Address 12191 W LACEY BLVD City HANFORD Zip 93230 In/Out /
Owner CARLETTE MYERS Certified Food Handler
Telephone # Expiration Date

Major Violation
Minor Violation
Not Observed
Not Applicable

* Major Violations must be corrected immediately.

COMMENTS

HOLDING / COOLING TEMPERATURES		
	Potentially hazardous foods (PHFs) are at or above 135°F [HSC 113995(a)]	RESTROOM WAS OBSERVED TO NOT HAVE HOT WATER. OPERATOR REPORTED SHE TURNS OFF WATER HEATER TO SAVE ELECTRICITY. PLEASE PROVIDE HOT WATER AT ALL TIMES.
	Potentially hazardous foods (PHFs) are at or below 41°F [HSC 113995(b)]	
	Accurate thermometers are displayed in each refrigerator [HSC 113995(d)]	
	Frozen foods are thawed under cold running water, in a refrigerator, a microwave, or as part of the cooking process [HSC 114085]	
	Foods are cooled from 135°F to 41°F within 6 hours [HSC 114002]	
	PHFs are monitored with an accurate probe thermometer [HSC 113995(d)]	
INTERNAL COOKING TEMPERATURES		
	Pork (whole meat) ≥145°F [HSC 113996(a)(3)]	SODA NOZZLES WERE OBSERVED TO HAVE ACCUMULATED DEBRIS. OPERATOR WAS INFORMED, AND CLEANED NOZZLES AT TIME OF INSPECTION.
	Ground/chopped meats ≥157°F [HSC 113996(a)(1)]	
	Eggs and foods containing raw eggs ≥145°F [HSC 113996(a)(2)]	
	Poultry and/or meat stuffed items ≥165°F [HSC 113996(a)(4)]	
	Foods containing raw meat & prepared in a microwave oven ≥165°F [HSC 113996(b)]	
	Reheating of previously prepared foods for hot holding ≥165°F [HSC 113998(a)]	
FOOD HANDLER HYGIENE		
	Bare hand contact with ready-to-eat foods is minimized [HSC 114020(e)]	CABINET DOORS BELOW BEVERAGE DISPENSERS WERE NOTED TO BECOMING UNHINGED / DETACHED. OPERATOR INFORMED THAT REPAIRS ARE IN PROCESS.
	Proper, adequate handwashing is practiced [HSC 114020(c)]	
	Appropriate hygiene practices are followed [HSC 114020(b)]	
X	Handwashing facilities are accessible and maintained [HSC 114115]	
PROTECTION FROM CONTAMINATION		
	Work surfaces/equipment are appropriately sanitized [HSC 114090]	OVERALL, STORE WAS OBSERVED TO BE ORGANIZED, AND IN SATISFACTORY OPERATING CONDITION. THANK YOU!
X	Foods and equipment are protected from contamination [HSC 114080]	
	Backflow prevention is present where required [HSC 114095]	
FOODS FROM APPROVED SOURCES		
	[HSC 114003]	
	[HSC 114003]	

Results of Evaluation PASS NEEDS IMPROVEMENT FAIL

Reinspection Date _____ One reinspection is conducted at no charge. A service fee is assessed for each additional reinspection required.

Evaluator GENE MORA II

Received by Judy Shaebor



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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: JOHNNY MART	BUSINESS PHONE: (559) 836-2626	RECORD ID#: PR0007454	DATE: September 02, 2009
FACILITY SITE ADDRESS: 12191 W LACEY BLVD	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: CHARLETT MYERS	CERTIFIED FOOD HANDLER: Not Specified	EXP DATE:	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:

Please clean inside cabinets and remove soda stains.
Restroom was observed clean, with soap and paper towels.

RESULTS OF EVALUATION: PASS NEEDS IMPROVEMENT FAIL

Reinspection Required: Yes: No:

Reinspection Date (on or after): N/A

Potential Food Safety All Star:

Bobby

Received By:

Liliana Stransky - REHS

Agency Representative

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