



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> KINGS LIQUOR LOCKER	<b>BUSINESS PHONE:</b> (559) 582-1302	<b>RECORD ID#:</b> PR0003791	<b>DATE:</b> September 30, 2011
<b>FACILITY SITE ADDRESS:</b> 2491 N 10TH AVE	<b>CITY:</b> HANFORD	<b>ZIP CODE:</b> 93230	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> GILL, BALBIR & NAHAL, AJMER	<b>CERTIFIED FOOD HANDLER:</b> Not Specified	<b>EXP DATE:</b>	<b>INSPECTOR:</b> 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: None Noted

**General Comments:**

Only pre-packaged items & ice-cream sold.  
Overall, the food facility appeared in good operational condition.  
Thank You.

<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:
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*Subhjit 8/12/11*

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 KING'S LIQUOR LOCKER ID# PR3791 Type 1613 Insp. Code 001 Date 9/22/2010

Address 2491 N 10<sup>th</sup> AVE City HANFORD Zip 93230 In/Out 1

Owner SHAH AZOUMIR  
Telephone # 582-1303

Certified Food Handler \_\_\_\_\_  
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
	Potentially hazardous foods (PHFs) are at or below 41°F [HSC 113995(b)]		TO NOT HAVE PAPER
	Accurate thermometers are displayed in each refrigerator [HSC 113995(d)]		TOWELS OR HOT WATER.
	Frozen foods are thawed under cold running water, in a refrigerator, a microwave, or as part of the cooking process [HSC 114085]		PLEASE PROVIDE HOT
	Foods are cooled from 135°F to 41°F within 6 hours [HSC 114002]		WATER AND SINGLE-USE
	PHFs are monitored with an accurate probe thermometer [HSC 113995(d)]		PAPER TOWELS.
INTERNAL COOKING TEMPERATURES			
	Pork (whole meat)	≥145°F [HSC 113996(a)(3)]	* TEMPERATURE HOLDING UNITS
	Ground/chopped meats	≥157°F [HSC 113996(a)(1)]	WERE NOTED SATISFACTORY.
	Eggs and foods containing raw eggs	≥145°F [HSC 113996(a)(2)]	
	Poultry and/or meat stuffed items	≥165°F [HSC 113996(a)(4)]	* ICE MACHINE WAS NOTED
	Foods containing raw meat & prepared in a microwave oven	≥165°F [HSC 113996(b)]	TO BE EMPTY AND NOT
	Reheating of previously prepared foods for hot holding	≥165°F [HSC 113998(a)]	IN USE AT TIME OF
FOOD HANDLER HYGIENE			
	Bare hand contact with ready-to-eat foods is minimized [HSC 114020(e)]		INSPECTION
	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]		
	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

Received by [Signature]



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FOOD SAFETY EVALUATION REPORT

<b>FACILITY NAME:</b> KINGS LIQUOR LOCKER	<b>BUSINESS PHONE:</b> (209) 582-1303	<b>RECORD ID#:</b> PR0003791	<b>DATE:</b> July 16, 2009
<b>FACILITY SITE ADDRESS:</b> 2491 N 10TH AVE	<b>CITY:</b> HANFORD	<b>ZIP CODE:</b> 93230	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> GILL, BALBIR & NAHAL, AJMER	<b>CERTIFIED FOOD HANDLER:</b> Not Specified	<b>EXP DATE:</b>	<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: None Noted

General Comments:

The facility is well maintained.  
Walk-in was observed at 41° F.

Thank you!

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

*Subhijal Singh*

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

*Liliana Stransky - REHS*

Agency Representative

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