



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: MARI MATT MINI MART	BUSINESS PHONE: (559) 582-8918	RECORD ID#: PR0003484	DATE: May 03, 2011
FACILITY SITE ADDRESS: 777 N 10TH AVE	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: BALWINDER S. DHILLON	CERTIFIED FOOD HANDLER: SANDEEP SINGH	EXP DATE: 12/9/2011	INSPECTOR: Raymond Cooke - 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 walk-in refrigerator was noted at 42 degrees. This unit may need adjusting to maintain food product at or below 41.

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

Handwritten signature

Received By: _____

Raymond Cooke - REHS

Agency Representative

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



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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: MARI MATT MINI MART	BUSINESS PHONE: (559) 582-8918	RECORD ID#: PR0003484	DATE: May 07, 2010
FACILITY SITE ADDRESS: 777 N 10TH AVE	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: BALWINDER S. DHILLON	CERTIFIED FOOD HANDLER: SANDEEP SINGH	EXP DATE: 12/9/2011	INSPECTOR: Raymond Cooke - 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: Observed soda nozzles with syrup accumulation.
Observed floor drains with debris and trash accumulation.
Please clean equipments on routine basis to prevent build-up.

General Comments:

Observed restroom with hot water, soap, and paper towels.
All cold holding units were noted satisfactory at time of inspection.
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:

Raymond Cooke - REHS

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: MARI MATT MINI MART	BUSINESS PHONE: (559) 582-8918	RECORD ID#: PR0003484	DATE: June 02, 2009
FACILITY SITE ADDRESS: 777 N 10TH AVE	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: BALWINDER S. DHILLON	CERTIFIED FOOD HANDLER: SANDEEP SINGH	EXP DATE: 12/9/2011	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: Store is in need of general cleaning.

Violation: IMPROPER MAINTENANCE OF HANDWASH FACILITIES [HSC 113953 - 113593.2]
Description/Corrective Action: Please provide liquid hand soap to restroom. Bar soap is not permitted.

General Comments:

No hot holding is occurring today. Cold temps were satisfactory. 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): <u> N/A </u> <input type="checkbox"/> Potential Food Safety All Star:

Kid

Received By: _____

Lee Johnson - REHS
Agency Representative

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