

INSPECTION REPORT

KINGS COUNTY HEALTH DEPARTMENT
DIVISION OF ENVIRONMENTAL
HEALTH SERVICES
<http://www.countyofkings.com/health/ehs>



330 CAMPUS DRIVE
HANFORD, CA 93230
(559) 584-1411
FAX: (559) 584-6040

BUSINESS NAME:	<u>Carnicena del Valle</u>	DATE:	<u>2-2-12</u>
ADDRESS:	<u>2425 N. 10th Ave Hanford, CA</u>		
OWNER/OPERATOR	<u>Salvador Salazar</u>		
PHONE #:	<u>582-7724</u>	LIC PLATE #:	<u>1614</u>

* Routine Inspection *

- ① Observed walk-in coolers not organized. Excess water condensation was present. Meat product was observed uncovered and next to vegetable boxes. Correct these violations by drying floor, covering all foods and keeping raw meats completely separate.
- ② Observed open cans inside meat display cases. Only covered beverages with a straw are permitted for the employees. Keep them outside the refrigeration units. Remove cutting knives and only use clean sanitized knives to cut products.
- ③ The water heater broke and a technician is said to arrive later in the day. Call the Department by no later than 5PM to verify ^{hot} water is available.

A re-inspection will be done on 2/3/12 to verify corrections were made as indicated above.

* All cold holding temperatures were observed below 41°F.

Inspector: *[Signature]*
Heliana Stransky

Received by: *[Signature]*



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: MERCADO Y CARNICERIA DEL VALLE	BUSINESS PHONE: (559) 582-7726	RECORD ID#: PR0007129	DATE: May 17, 2011
FACILITY SITE ADDRESS: 2425 N 10TH AVE	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: SALVADOR SALAZAR	CERTIFIED FOOD HANDLER: JOSE LUIS ARIAS	EXP DATE: 9/23/2013	INSPECTOR: Susan Lee-Yang - 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: UNNECESSARY ITEMS AND LITER (HSC 114257.1)

Description/Corrective Action: Observed propane tank and large cooking pots in the back of the facility. This violation was noted during the last routine inspection. Please remove these items from the facility immediately. Failure to do so will result in further enforcement by our Department.

General Comments:

- Hand wash station and restroom were stocked with soap and paper towel.
 - All cold holding units were noted at or below 41°F.
 - Observed general food display organized.
 - Please remove any unused equipment from facility.
- 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:

Received By: 

Susan Lee-Yang - REHS
Agency Representative

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

