



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> SAVE MART #36	<b>BUSINESS PHONE:</b> (559) 584-2651	<b>RECORD ID#:</b> PR0000588	<b>DATE:</b> November 01, 2011
<b>FACILITY SITE ADDRESS:</b> 715 W GRANGEVILLE	<b>CITY:</b> HANFORD	<b>ZIP CODE:</b> 93230	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> SAVE MART SUPERMARKETS #36	<b>CERTIFIED FOOD HANDLER:</b> DENNIS CHICOINE	<b>EXP DATE:</b> 7/18/2015	<b>INSPECTOR:</b> Luis Flores

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 FOOD TEMPERATURE MONITORING [HSC 113998 & 114000]

**Description/Corrective Action:** The refrigeration unit storing macaroni salad, potato salad, and salsa was monitored at a temperature of 49°F. Monitor the unit and ensure the temperature lowers to 41°F or below. Otherwise repair work will be necessary.

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

**Description/Corrective Action:** The deli currently utilizes a dial-face thermometer for temperature monitoring. The thermometer is not approved for use and a digital thermometer is required. Digital thermometers are tip sensitive, more accurate, and provide for quicker readings.

**Violation:** OTHER PERMIT VIOLATION

**Description/Corrective Action:** The deli was observed with a fly infestation. Install fly strips away from food prep areas and implement other control measures as discussed to eliminate the problem.

**General Comments:**

No other items of concern were observed during this inspection.

Overall, the store is very well operated and maintained.

Please note that all open food handlers (e.g. deli, meat, produce department workers) will need to obtain food handler cards by June 2012.

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

Luis Flores

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

Agency Representative

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



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**FOOD SAFETY EVALUATION REPORT**

<b>FACILITY NAME:</b> SAVE MART #36	<b>BUSINESS PHONE:</b> (559) 584-2651	<b>RECORD ID#:</b> PR0000588	<b>DATE:</b> April 28, 2011
<b>FACILITY SITE ADDRESS:</b> 715 W GRANGEVILLE	<b>CITY:</b> HANFORD	<b>ZIP CODE:</b> 93230	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> SAVE MART SUPERMARKETS #36	<b>CERTIFIED FOOD HANDLER:</b> DENNIS CHICOINE	<b>EXP DATE:</b> 7/18/2015	<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:**

Facility was observed very clean & organized.  
Hot holding temperatures were all over 135° F.  
Cold holding units were at or below 41°F with the exception of two dairy units that were 51F but were in de-frost mode.  
3 compartment sinks observed clean & equipped with sanitizing solution.  
Meat & deli sections were in good operating 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> <u>          N/A          </u> <input type="checkbox"/> Potential Food Safety All Star:

*Dennis Chicoine*

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

*Yatee Patel - REHS*

Agency Representative

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FOOD SAFETY EVALUATION REPORT

<b>FACILITY NAME:</b> SAVE MART #36	<b>BUSINESS PHONE:</b> (559) 584-2651	<b>RECORD ID#:</b> PR0000588	<b>DATE:</b> October 06, 2010
<b>FACILITY SITE ADDRESS:</b> 715 W GRANGEVILLE	<b>CITY:</b> HANFORD	<b>ZIP CODE:</b> 93230	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> SAVE MART SUPERMARKETS	<b>CERTIFIED FOOD HANDLER:</b> DENNIS CHICOINE	<b>EXP DATE:</b> 7/18/2015	<b>INSPECTOR:</b> Kimberly Marquez

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:

All hot, cold, and final cooking food temperatures monitored today were satisfactory.

Deli roast beef meat was noted at 39 ° F.

All hand washing stations were fully stock with soap, paper towels and hot running water.

Overall, the food facility appeared in good operational condition. Thank you keep up the good work.

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:

Kimberly Marquez

Agency Representative

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