



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: STAR MARKET	BUSINESS PHONE: (559) 582-7742	RECORD ID#: PR0000531	DATE: May 02, 2011
FACILITY SITE ADDRESS: 502 N IRWIN ST	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: SURJIT SINGH	CERTIFIED FOOD HANDLER: HARJOT KAUR	EXP DATE: 1/21/2013	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 COLD HOLDING TEMPERATURE(S) [HSC 113996]

Description/Corrective Action: Food in the walk-in refrigerator was noted at 44 degrees. Maintain unit at 41 degrees or below.

General Comments:

Facility is well maintained.

RESULTS OF EVALUATION: PASS NEEDS IMPROVEMENT FAIL

Reinspection Required: Yes: No:

Reinspection Date (on or after): N/A

Potential Food Safety All Star:

Gurcharan Singh

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: STAR MARKET	BUSINESS PHONE: (559) 582-7742	RECORD ID#: PR0000531	DATE: May 10, 2010
FACILITY SITE ADDRESS: 502 N IRWIN ST	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: SURJIT SINGH	CERTIFIED FOOD HANDLER: HARJOT KAUR	EXP DATE: 1/21/2013	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: RESTROOM FACILITIES NOT MAINTAINED [HSC 114250 & 114276]

Description/Corrective Action: Discontinue storing food products in the restroom. Cases of water were noted on the floor.

General Comments:

Walk-in refrigerator was noted at 39 degrees. Maintain at 41 or below.

*No hot food was present during inspection. Probe type thermometer calibration checked out good.

With the exception of debris build-up under ice machine and walk-in shelves - the facility is well maintained.

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:

Handwritten signature: Joti #

Raymond Cooke - REHS

Received By: _____

Agency Representative

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: STAR MARKET	BUSINESS PHONE: (559) 582-7742	RECORD ID#: PR0000531	DATE: May 04, 2009
FACILITY SITE ADDRESS: 502 N IRWIN ST	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: SURJIT SINGH	CERTIFIED FOOD HANDLER: HARJOT KAUR	EXP DATE: 1/21/2013	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 HOT HOLDING TEMPERATURE(S) [HSC 113996]

Description/Corrective Action: Hot cabinet temperatures (burritos, corndogs, etc.) ranged from 116-134 F. Please adjust to maintain all foods at 135 or more.

General Comments:

Cold temps were satisfactory. Store is generally clean & well maintained. 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:

John Kaur

Received By: _____

Lee Johnson - REHS

Agency Representative

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