



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: STOP-N-SHOP	BUSINESS PHONE: (559) 582-3954	RECORD ID#: PR0000194	DATE: March 06, 2012
FACILITY SITE ADDRESS: 11635 10TH AVE	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: 1ST FOLLOW UP INSPECTION
OWNER NAME: SAMI AHMED NASSER	CERTIFIED FOOD HANDLER: Not Specified	EXP DATE:	INSPECTOR: 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: None Noted

General Comments:

A re-inspection performed today revealed the prior restroom violations noted on the of be February 2012 inspection report were satisfactorily corrected.

Your cooperation in making required repairwork is greatly appreciated .

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:

Received By:

Luis Flores

Agency Representative

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



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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: STOP-N-SHOP	BUSINESS PHONE: (559) 582-3954	RECORD ID#: PR0000194	DATE: February 09, 2012
FACILITY SITE ADDRESS: 11635 10TH AVE	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: SAMI AHMED NASSER	CERTIFIED FOOD HANDLER: Not Specified	EXP DATE:	INSPECTOR: 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 MAINTENANCE OF HANDWASH FACILITIES [HSC 113953 - 113593.2]

Description/Corrective Action: Hot water is not provided to the restroom handwash sink faucet even though water is allowed to flow for an extended time period. Repair ASAP.

Violation: RESTROOM FACILITIES NOT MAINTAINED [HSC 114250 & 114276]

Description/Corrective Action: The restroom did not have paper towels present for drying hands or even a paper towel dispenser present. The restroom also was observed without toilet tissue and a toilet tissue dispenser in disrepair.

Lastly, numerous restroom floor tiles are either missing or becoming detached. Repair all these violations ASAP but no later than 2-12-12.

General Comments:

Please note that a re-inspection will be performed on Monday 2-13-12 in order to ensure compliance with all restroom repair work.

All cold food temperatures monitored today were satisfactory.

RESULTS OF EVALUATION: <input type="checkbox"/> PASS <input checked="" 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>2/13/2012</u> <input type="checkbox"/> Potential Food Safety All Star:

Received By: _____

Luis Flores

Agency Representative

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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 STOP-N-SHOP ID# PR019A Type 11613 Insp. Code 601 Date 10/14/2010

Address 11635 10th AVE City HANFORD Zip 93230 In/Out 1

Owner _____
Telephone # _____

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)]	* OBSERVED NO HOT WATER IN RESTROOM. PLEASE PROVIDE HOT WATER AT ALL TIMES, ALONG WITH PAPER TOWELS AND SOAP.
		Potentially hazardous foods (PHFs) are at or below 41°F [HSC 113995(b)]	
		Accurate thermometers are displayed in each refrigerator [HSC 113995(d)]	
		Frozen foods are thawed under cold running water, in a refrigerator, a microwave, or as part of the cooking process [HSC 114085]	
		Foods are cooled from 135°F to 41°F within 6 hours [HSC 114002]	
		PHFs are monitored with an accurate probe thermometer [HSC 113995(d)]	
INTERNAL COOKING TEMPERATURES			
		Pork (whole meat) ≥145°F [HSC 113996(a)(3)]	* THREE (3) CANS WERE OBSERVED WITH DENTS (HORMEL CHILI AND DOLE PINEAPPLE). PLEASE REMOVE ANY DENTED CANS FROM SALE FLOOR.
		Ground/chopped meats ≥157°F [HSC 113996(a)(1)]	
		Eggs and foods containing raw eggs ≥145°F [HSC 113996(a)(2)]	
		Poultry and/or meat stuffed items ≥165°F [HSC 113996(a)(4)]	
		Foods containing raw meat & prepared in a microwave oven ≥165°F [HSC 113996(b)]	
		Reheating of previously prepared foods for hot holding ≥165°F [HSC 113998(a)]	
FOOD HANDLER HYGIENE			
		Bare hand contact with ready-to-eat foods is minimized [HSC 114020(e)]	* TEMPERATURE UNITS WERE NOTED 41°F AND BELOW.
		Proper, adequate handwashing is practiced [HSC 114020(c)]	
		Appropriate hygiene practices are followed [HSC 114020(b)]	
✓		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
Cem

Received by [Signature]



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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: STOP-N-SHOP	BUSINESS PHONE: (559) 582-3954	RECORD ID#: PR0000194	DATE: March 16, 2010
FACILITY SITE ADDRESS: 11635 10TH AVE	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: SAMI AHMED NASSER	CERTIFIED FOOD HANDLER: Not Specified	EXP DATE:	INSPECTOR: 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: RESTROOM FACILITIES NOT MAINTAINED [HSC 114250 & 114276]

Description/Corrective Action: Clean the restroom and provide soap and paper towels.

Violation: IMPROPER MAINTENANCE OF FACILITY OR EQUIPMENT [HSC 114161-114182 & 114257]

Description/Corrective Action: The general store needs cleaning. Remove dust accumulation from dry food products on a routine basis.

General Comments:

Cold storage units observed at appropriate temperatures.

RESULTS OF EVALUATION: <input type="checkbox"/> PASS <input checked="" 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:

SL

Liliana Stransky - REHS

Received By: _____

Agency Representative

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