



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: UNITED MARKET | BUSINESS PHONE: (559) 584-7795Ext. 583-8469 | RECORD ID#: PR0000507 | DATE: March 08, 2012 |
| FACILITY SITE ADDRESS: 426 E SEVENTH ST | CITY: HANFORD | ZIP CODE: 93230 | INSPECTION TYPE: ROUTINE INSPECTION |
| OWNER NAME: FAWZI MUHRRAM | CERTIFIED FOOD HANDLER: JEANNETTE CABRERA | EXP DATE: 12/18/2013 | 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: FOODS & EQUIPMENT NOT PROTECTED FROM CONTAMINATION [HSC 113980, 114025-114027]

Description/Corrective Action: Numerous 16 oz. packages of brown rice were observed contaminated with insect weevils. All brown rice packages were removed for disposed by the business operator.

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

Description/Corrective Action: The deli meat display case along with the walk-in box cooler require refrigeration type thermometers for continuous temperature monitoring for temperature control verification. One thermometer was provided to the deli staff during this inspection.

Please note that all cold and hot food temperatures monitored during the inspection met Food Code requirements.

General Comments:

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|---|---|
| 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: |

Luis Flores

Received By: _____

Agency Representative

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



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| | | | |
|---|---|---------------------------------|---|
| FACILITY NAME: UNITED MARKET | BUSINESS PHONE: (559) 584-7795Ext. 583-8469 | RECORD ID#: PR0000507 | DATE: April 22, 2011 |
| FACILITY SITE ADDRESS: 426 E SEVENTH ST | CITY: HANFORD | ZIP CODE: 93230 | INSPECTION TYPE: ROUTINE INSPECTION |
| OWNER NAME: FAWZI MUHRRAM | CERTIFIED FOOD HANDLER: JEANNETTE CABRERA | EXP DATE: 12/18/2013 | 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: FOODS & EQUIPMENT NOT PROTECTED FROM CONTAMINATION [HSC 113980, 114025-114027]

Description/Corrective Action: Please provide proper shatterproof covers for steam table light bulbs.

Observed a box of meat on the ground inside walk-in unit.
All food products must be stored off the ground at a minimum of 6 inches.

Violation: IMPROPER CLEANING OF UTENSILS AND EQUIPMENT [HSC 114095-114099.5 & 114101-114119]

Description/Corrective Action: Observed hood with oil accumulation and meat slicers with meat accumulation. Please clean all equipments to prevent accumulation.

Violation: UNNECESSARY ITEMS AND LITER (HSC 114257.1)

Description/Corrective Action: Observed walk-in refrigerator in need of organization. Remove all unnecessary equipments and supplies.

Violation: IMPROPER MAINTENANCE OF HANDWASH FACILITIES [HSC 113953 - 113593.2]

Description/Corrective Action: Observed utensils inside hand wash sink. This violation has been noted during previous inspections as well. Hand wash sink must be kept clear and be accessible at all times.

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

Description/Corrective Action: Floor of meat department needs to be sealed or be tiled. . This must be corrected prior to the next routine inspection.

General Comments:

All cold holding units were noted satisfactory at time of inspection.

Rice, beans, and chili verde on the steam table were noted above 135°F.

The general store is in satisfactory operating condition.

The meat department is in need of improvement. Please correct today's noted violations to prevent further enforcements.

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RESULTS OF EVALUATION: PASS NEEDS IMPROVEMENT FAIL

Reinspection Required: Yes: No:

Reinspection Date (on or after): _____ N/A

Potential Food Safety All Star:

Susan Lee-Yang - REHS

Received By: _____

Agency Representative

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