



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> WAL-MART SUPERCENTER #1645	<b>BUSINESS PHONE:</b> (559) 583-6292	<b>RECORD ID#:</b> PR0000330	<b>DATE:</b> February 06, 2012
<b>FACILITY SITE ADDRESS:</b> 250 S 12TH AVE	<b>CITY:</b> HANFORD	<b>ZIP CODE:</b> 93230	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> WAL-MART SUPERCENTER/PAM WILMOTT	<b>CERTIFIED FOOD HANDLER:</b> Not Specified	<b>EXP DATE:</b>	<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 COLD HOLDING TEMPERATURE(S) [HSC 113996]

Description/Corrective Action: The refrigeration display case storing cheeses in the back store area was monitored with temperatures ranging between 43°F and 45°F. Please continue to monitor this unit and ensure it is serviced if needed.

It is our understanding that all store refrigeration units are continuously electronically monitored by an outside company office.

General Comments:

Please post employee wash sign requirement in all restrooms for employee reminder.

Provide a fax copy to this Department for at least one certified food manager for this facility by tomorrow.

Overall, the facility was observed in very good operational condition today.

Thank you for the extensive work on food safety maintained by the company.

<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 checked="" type="checkbox"/> Potential Food Safety All Star:

*Connie Song*

Received By:

*Luis Flores*

Agency Representative

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



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<b>FACILITY NAME:</b> WAL-MART SUPERCENTER #1645	<b>BUSINESS PHONE:</b> (559) 583-6292	<b>RECORD ID#:</b> PR0000330	<b>DATE:</b> June 24, 2011
<b>FACILITY SITE ADDRESS:</b> 250 S 12TH AVE	<b>CITY:</b> HANFORD	<b>ZIP CODE:</b> 93230	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> WAL-MART SUPERCENTER/PAM WILMOTT	<b>CERTIFIED FOOD HANDLER:</b> MELODY C NINO	<b>EXP DATE:</b> 2/7/2013	<b>INSPECTOR:</b> 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: None Noted

General Comments:

Observed hand wash stations fully stocked with soap and paper towels.

All cold holding units observed today were noted at or below 41°F.

Orange chicken and mac and cheese were noted above 135°F.

Observed food products stored off the ground.

Food temperature logs thorough and up-to-date.

Facility is well maintained.

<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 checked="" type="checkbox"/> Potential Food Safety All Star:

*Marwa Dawins*

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

*Susan Lee-Yang - REHS*

Agency Representative

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<b>FACILITY NAME:</b> WAL-MART SUPERCENTER #1645	<b>BUSINESS PHONE:</b> (559) 583-6292	<b>RECORD ID#:</b> PR0000330	<b>DATE:</b> December 07, 2010
<b>FACILITY SITE ADDRESS:</b> 250 S 12TH AVE	<b>CITY:</b> HANFORD	<b>ZIP CODE:</b> 93230	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> WAL-MART SUPERCENTER/PAM WILMOTT	<b>CERTIFIED FOOD HANDLER:</b> MELODY C NINO	<b>EXP DATE:</b> 2/7/2013	<b>INSPECTOR:</b> 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:** SPOILED OR ADULTERATED FOOD PRODUCTS DISPLAYED [HSC 113980 & 114055]

**Description/Corrective Action:** Several various cans were removed from sales floor due to dents. Please remind employees to remove dented cans when observed on sales floor.

**Violation:** FOODS & EQUIPMENT NOT PROTECTED FROM CONTAMINATION [HSC 113980, 114025-114027]

**Description/Corrective Action:** Freezers in seafood and dairy department had food products on floor. Please ensure all food products are kept a minimum of 6 inches from the ground.

**Violation:** IMPROPER COLD HOLDING TEMPERATURE(S) [HSC 113996]

**Description/Corrective Action:** Cooling unit in the deli department storing sandwich meats was noted to be at 44-45 F. Please maintain temperatures at or below 41 F.

**General Comments:**

Other than noted above, all hot, cold, and final cooking food temperatures monitored today were satisfactory.

Food temperature logs were noted accurate and up-to-date.

Observed employees conducting proper hand washing practices.

Overall, the food facility appeared in satisfactory operational condition.

<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 checked="" type="checkbox"/> Potential Food Safety All Star:

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

Susan Lee-Yang - REHS

Agency Representative

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