



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> HLA HLA INC	<b>BUSINESS PHONE:</b> (559) 386-0900	<b>RECORD ID#:</b> PR0005096	<b>DATE:</b> August 10, 2011
<b>FACILITY SITE ADDRESS:</b> 383 BROWN ST	<b>CITY:</b> KETTLEMAN CITY	<b>ZIP CODE:</b> 93239	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> HLA HLA INC	<b>CERTIFIED FOOD HANDLER:</b> FATHI HUSSEIN	<b>EXP DATE:</b> 4/29/2015	<b>INSPECTOR:</b> 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:** LACK OF OR IMPROPER USE OF THERMOMETERS [HSC 114157-114159]

**Description/Corrective Action:** The digital probe thermometer previously provided by our office to check food temperatures was not available for use today. Another thermometer was provided. This thermometer must be used regularly to insure that the pre-cooked chicken and burritos are at least 135F prior to serving.

**Violation:** IMPROPER EXCLUSION OF VERMIN OR ANIMALS [HSC 114259-114259.3]

**Description/Corrective Action:** Several flies were noted in the facility even though the store now has a fly fan at the front door (right door only) and a UV fly trap in the kitchen. Please post a sign on the left door stating "Please use other door" so that fly fan is consistently activated when entering, or wire it so that it activates with either door.

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

**Description/Corrective Action:** General cleaning needs to be improved so that it is regular and thorough. Today the restroom and floors are in need of cleaning.  
  
Please replace burned out heat lamp bulbs in the hot case.

**General Comments:**

All cold temperatures checked today were satisfactory (41F or less). Portable toilets were noted generally clean, stocked, and with minimal fly activity. Ansul system checked OK today by technician (every 6 months). Please insure that the vent hood is turned on at all times that frying (the only kitchen activity permitted here) is occurring. All hand sinks were fully stocked.

Thank you.

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



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<b>OWNER NAME:</b> HLA HLA INC	<b>CERTIFIED FOOD HANDLER:</b> FATHI HUSSEIN	<b>EXP DATE:</b> 4/29/2015	<b>INSPECTOR:</b> Lee Johnson - REHS

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<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> N/A <input type="checkbox"/> Potential Food Safety All Star:
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Lee Johnson - REHS

Received By:

Agency Representative

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<b>FACILITY NAME:</b> HLA HLA INC	<b>BUSINESS PHONE:</b> (559) 386-0900	<b>RECORD ID#:</b> PR0005096	<b>DATE:</b> July 06, 2011
<b>FACILITY SITE ADDRESS:</b> 383 BROWN ST	<b>CITY:</b> KETTLEMAN CITY	<b>ZIP CODE:</b> 93239	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> HLA HLA INC	<b>CERTIFIED FOOD HANDLER:</b> FATHI HUSSEIN	<b>EXP DATE:</b> 4/29/2015	<b>INSPECTOR:</b> 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 COLD HOLDING TEMPERATURE(S) [HSC 113996]

**Description/Corrective Action:** Walk in measured 46F today. Please adjust to maintain 41F or less at all times.

General Comments:

The kitchen was noted to be much cleaner today. Continue cleaning entire store on a regular basis. Portable toilets (2) are now on site for customers. Employee restroom is secure and fully stocked today. The facility has switched over to prepackaged ice (Artic Glacier) and no longer sells its own ice or allows customer access to this area. No hot foods were available for sale during the time of inspection. Extraneous items have been removed from the rear storage area. Produce refrigerator is now used for display of whole produce only. A UV fly trap has been installed in the kitchen.

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> 8/8/2011 <input type="checkbox"/> Potential Food Safety All Star:

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### FOOD SAFETY EVALUATION REPORT

<b>FACILITY NAME:</b> HLA HLA INC	<b>BUSINESS PHONE:</b> (559) 386-0900	<b>RECORD ID#:</b> PR0005096	<b>DATE:</b> June 16, 2011
<b>FACILITY SITE ADDRESS:</b> 383 BROWN ST	<b>CITY:</b> KETTLEMAN CITY	<b>ZIP CODE:</b> 93239	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> HLA HLA INC	<b>CERTIFIED FOOD HANDLER:</b> FATHI HUSSEIN	<b>EXP DATE:</b> 4/29/2015	<b>INSPECTOR:</b> Lee Johnson - REHS

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**Violation:** UNNECESSARY ITEMS AND LITER (HSC 114257.1)

**Description/Corrective Action:** Numerous items not related to facility operation were noted throughout the store and must be removed.

**Violation:** IMPROPER USE OR STORAGE OF TOXIC MATERIALS [HSC 114254-114254.3]

**Description/Corrective Action:** Insecticide was noted stored in a kitchen pan, above shortening. Store all chemicals separate from foods and equipment.

**Violation:** IMPROPER EXCLUSION OF VERMIN OR ANIMALS [HSC 114259-114259.3]

**Description/Corrective Action:** Numerous flies were noted in the facility. The existing fly fan at the front door was turned off. Fly fan must run at all times during fly season.

A cockroach was noted in the kitchen. This facility must be treated by a licensed pest control company.

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

**Description/Corrective Action:** Restroom is in need of cleaning and wall repair. No hand soap, paper towels or toilet paper was available and must be provided.

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

**Description/Corrective Action:** Ice scoop was noted stored on top of cardboard box. Store in clean, suitable container. Kitchen light bulbs are exposed and lack required shatterproofing. Please provide.

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

**Description/Corrective Action:** The kitchen and storage areas (ice machine room) were noted very dirty, cluttered and disorganized and in need of thorough and regular cleaning (all surfaces and equipment).

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

**Description/Corrective Action:** No paper towels were installed in the dispenser at the 3 compartment sink. Please install.

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

**Description/Corrective Action:** The produce refrigerator measured 60 degrees. All refrigeration units must hold 41F or less at all times. One dozen hot pocket sandwiches labeled "refreeze or keep refrigerated" kept inside this unit were discarded by staff.

The 3 door reach in freezer measured 40F and was noted to be unplugged. Product was moved into other functional units until temperature drops to ~0F.

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