



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: ASIAN VARIETY STORE | BUSINESS PHONE: (559) 924-7023 | RECORD ID#: PR0000441 | DATE: November 22, 2011 |
| FACILITY SITE ADDRESS: 306 HEINLEN ST | CITY: LEMOORE | ZIP CODE: 93245 | INSPECTION TYPE: 1ST FOLLOW UP INSPECTION |
| OWNER NAME: ALLEN CIELO | CERTIFIED FOOD HANDLER: Not Specified | EXP DATE: | INSPECTOR: Veronica Santa Cruz-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:

Today's re-inspection revealed that the facility is no longer selling eviscerated fish or raw chicken for consumer self-service. An employee from the facility indicated that the facility is only selling whole fish and that they will not be eviscerating fish upon request for customers.

The stand-up cold holding unit that wasn't functioning correctly during the facility's last inspection, measured at 39°F during today's inspection. Also, the facility has removed the equipment that was being used to cook their personal food.

At this time, all of the pending violations the facility had to correct were corrected.

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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): <u> N/A </u> <input type="checkbox"/> Potential Food Safety All Star: |

Zenaida Gonzalez

Received By:

Veronica Santa Cruz-REHS

Agency Representative

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



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| FACILITY NAME: ASIAN VARIETY STORE | BUSINESS PHONE: (559) 924-7023 | RECORD ID#: PR0000441 | DATE: September 14, 2011 |
| FACILITY SITE ADDRESS: 306 HEINLEN ST | CITY: LEMOORE | ZIP CODE: 93245 | INSPECTION TYPE: ROUTINE INSPECTION |
| OWNER NAME: ALLEN CIELO | CERTIFIED FOOD HANDLER: Not Specified | EXP DATE: | INSPECTOR: Veronica Santa Cruz-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 MAINTENANCE OF FACILITY OR EQUIPMENT [HSC 114161-114182 & 114257]

Description/Corrective Action: An employee from the facility was observed cooking food for his personal use on a skillet in the back of the facility. Since this facility is unequipped with a proper hood for cooking, employees from the facility must refrain from cooking in the facility. All equipment used to cook food on-site must be removed from the facility.

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

Description/Corrective Action: The stand-up reach-in cold holding unit that stores pre-packaged sardines measured at 46°F. All cold holding units storing potentially hazardous foods must measure at or below 41° F.

Violation: OTHER PERMIT VIOLATION

Description/Corrective Action: As per section 114063 of the California Retail Food Code eviscerated fish and chicken cannot be sold for consumer self-service. This same issue resulted in an Office Hearing that took place last year.

Raw chicken was observed being stored over ice in an ice chest where customers were allowed to purchase the chicken by simply placing the chicken in a plastic bag.

Eviscerated salmon bellies were observed in portioned plastic bags over ice in ice chests. These plastic bags were not properly packaged since it lacked a label for the product and other Federal requirements that may apply to packaging eviscerated fish.

As a result of what was observed during today's inspection, the facility must refrain from selling eviscerated fish and chicken for self- service.

General Comments:

As a result of the noted violators observed, the facility will be re-inspected on or after September 21, 2011 to ensure the noted violators have been addressed and corrected. This re-inspection will be free of charge; however, should subsequent re-inspections be needed to obtain compliance, the facility will be billed \$220 per inspection. Should the owner have any questions regarding this inspection report, please feel free to contract our Department.

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Veronica Santa Cruz-REHS

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