



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: BEST BUY MARKET	BUSINESS PHONE: (559) 924-5623	RECORD ID#: PR0000182	DATE: December 02, 2011
FACILITY SITE ADDRESS: 1135 W BUSH ST	CITY: LEMOORE	ZIP CODE: 93245	INSPECTION TYPE: 1ST FOLLOW UP INSPECTION
OWNER NAME: JOSEPH P. NUGENT	CERTIFIED FOOD HANDLER: Johnny Perez	EXP DATE: 4/30/2011	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:

This re-inspection took place to ensure the noted violations from the October 21, 2011 inspection report were corrected.

Today's inspection report revealed that most of the violations were corrected except the issue with the walk-in freezer which the manager indicated that the facility will be repairing or purchasing a new one.

The oven the facility currently uses was approved to be used by the County fire department.

An employee from the facility has taken the certified manager's certificate and is currently awaiting the certificate in the mail. When the certificate is obtained, please submit a copy to our department.

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:
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Received By: _____

Veronica Santa Cruz-REHS
Agency Representative

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



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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: BEST BUY MARKET	BUSINESS PHONE: (559) 924-5623	RECORD ID#: PR0000182	DATE: October 21, 2011
FACILITY SITE ADDRESS: 1135 W BUSH ST	CITY: LEMOORE	ZIP CODE: 93245	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: JOSEPH P. NUGENT	CERTIFIED FOOD HANDLER: Johnny Perez	EXP DATE: 4/30/2011	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: NO CURRENT CERTIFIED FOOD SAFETY PERSON ON STAFF [HSC 113947-113947.6]

Description/Corrective Action: The manager's certified food handler for this facility is currently expired. Someone from the facility must take and pass the manager's food handler course within 60 days.

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

Description/Corrective Action: The facility is currently utilizing a large gas oven without a proper hood. Any gas oven must be utilized under an approved hood. This facility must either install an approved hood to utilize the gas oven, which plans must be submitted to our department in order to have a hood installed, or stop using the gas oven.

Should the facility decide not to install a hood, the facility may use an electrical NSF approved oven to bake their bread. Utilizing an electrical oven does not require a hood.

All of the walk-in refrigerators were observed leaking from the condensers. All of the walk-in refrigerators must be repaired so that they don't leak. Also, the walk-in freezer in the meat department had an excessive amount of build-up ice that must be removed.

General Comments:

As a result of the noted violations, this facility will be re-inspected on or after November 21, 2011 to ensure the noted violations were corrected.

RESULTS OF EVALUATION: PASS NEEDS IMPROVEMENT FAIL

Reinspection Required: Yes: No:

Reinspection Date (on or after): N/A

Potential Food Safety All Star:

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: BEST BUY MARKET	BUSINESS PHONE: (559) 924-5623	RECORD ID#: PR0000182	DATE: February 28, 2011
FACILITY SITE ADDRESS: 1135 W BUSH ST	CITY: LEMOORE	ZIP CODE: 93245	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: JOSEPH P. NUGENT	CERTIFIED FOOD HANDLER: Johnny Perez	EXP DATE: 4/30/2011	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 HANDWASH FACILITIES [HSC 113953 - 113593.2]

Description/Corrective Action: The paper towel dispenser in the women's restroom needs to have the battery replaced so that the dispenser dispenses paper towels.

Violation: UNNECESSARY ITEMS AND LITER (HSC 114257.1)

Description/Corrective Action: The gas stove that the facility currently has in the bakery area does not work and there is a sign that indicates to not turn on the stove due to a gas leak. If the facility wishes to not repair the gas leak so that the stove may be operable; the gas line should be capped so that gas cannot escape and the stove must be removed.

Violation: IMPROPER LABELING OF PREPACKAGED FOODS [HSC 114089-114090]

Description/Corrective Action: Observed potato salad, enchiladas, chicken tenders, and corn dogs improperly labeled. The bakery has started to prepackage pre cooked items, however the prepackaged items must have the ingredients listed in descending order, products name, facility's name, and net weight.

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

Description/Corrective Action: The lights in the meat department were observed without protective coverings. Please place protective coverings on all lights throughout the meat department to avoid the potential of glass from a light going into meat/poultry products if a light were to shatter.

Observed produce being stored directly on the produce walk-in floor. Please place all food products at least six inches off the ground.

General Comments:

All cold holding units measured at or below 41° F.

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