



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> BEST BUY MARKET	<b>BUSINESS PHONE:</b> (559) 924-5623	<b>RECORD ID#:</b> PR0000182	<b>DATE:</b> January 14, 2010
<b>FACILITY SITE ADDRESS:</b> 1135 W BUSH ST	<b>CITY:</b> LEMOORE	<b>ZIP CODE:</b> 93245	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> SKIP NUGENT	<b>CERTIFIED FOOD HANDLER:</b> Johnny Perez	<b>EXP DATE:</b> 4/30/2011	<b>INSPECTOR:</b> 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:** The two compartment sink located in the meat department was observed leaking from the hand nozzles. Please repair the leak.

**Violation:** SPOILED OR ADULTERATED FOOD PRODUCTS DISPLAYED [HSC 113980 & 114055]

**Description/Corrective Action:** Observed six canned foods (one 28oz. canned tomato sauce, one 22oz. canned beans, one 8oz. canned water chestnuts, one 16.8oz. canned chicken noodle soup, and one 16.8oz. canned clam chowder) damaged from the seam of the can. All six canned foods were removed from the shelves.

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

**Description/Corrective Action:** The eggs cold holding unit measured at 53° F. All dairy products need to measure at 45° F or below. Please have the unit adjusted in temperature or have it serviced so that the unit may hold the acquired temperature.

**General Comments:**

Cold holding units storing potentially hazardous foods and dairy products beside eggs measured below 41°F. Handwash sinks located in the meat department, bakery area, and restroom had soap, paper towels, and hot water during the inspection.

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

*Alfonso M. N. G.*

Received By:

*Veronica Santa Cruz-REHS*

Agency Representative

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



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<b>FACILITY NAME:</b> BEST BUY MARKET	<b>BUSINESS PHONE:</b> (559) 924-5623	<b>RECORD ID#:</b> PR0000182	<b>DATE:</b> July 27, 2009
<b>FACILITY SITE ADDRESS:</b> 1135 W BUSH ST	<b>CITY:</b> LEMOORE	<b>ZIP CODE:</b> 93245	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
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Violation: OTHER PERMIT VIOLATION

Description/Corrective Action: The walk-in freezer which stores the ice cream needs to be organized.

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

Description/Corrective Action: The display case for the the eggs measured 53°F. All eggs need to measure at 45°F or below. Please repair/replace unit. This violation was noted on the last routine inspection as well.

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

Description/Corrective Action: The walk -in refrigeration unit condenser for the raw shelled eggs and diary products was observed to be leaking. Please repair leak.

General Comments:

Please correct noted violations in a timely manner to prevent further enforcement action.

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