



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: KMART #3982	BUSINESS PHONE: (559) 924-8896	RECORD ID#: PR0000386	DATE: February 09, 2012
FACILITY SITE ADDRESS: 215 W HANFORD/ARMONA RD	CITY: LEMOORE	ZIP CODE: 93245	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: TROY NORRIS	CERTIFIED FOOD HANDLER: MARIA E. MABLONADO	EXP DATE: 3/31/2014	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: The area near the hand wash station as well as areas underneath equipment in the Little Caesars portion of the facility need to be cleaned on a routine basis. An accumulation of dust as well as food was noted in the mentioned areas.

Please have the hood baffles serviced more often since an accumulation of grease was observed. Also, one of the heat lamps in the hot holding area needs to be replaced.

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

Description/Corrective Action: The walk-in refrigerator in the facility's Little Caesars area measured at 45°F at the time of this inspection. Please monitor this unit and if this unit continues to measure above 41° F, have the unit serviced.

General Comments:

Hand wash stations were stocked with soap, paper towels, and hot water.
 Pizza and bread sticks in the hot holding area measured well above 135°F.

Please work on correcting the violations noted above.

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:

James Roberto

Veronica Santa Cruz-REHS

Received By:

Agency Representative

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



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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: KMART	BUSINESS PHONE: (559) 924-8896	RECORD ID#: PR0000386	DATE: August 26, 2011
FACILITY SITE ADDRESS: 215 W HANFORD/ARMONA RD	CITY: LEMOORE	ZIP CODE: 93245	INSPECTION TYPE: 1ST FOLLOW UP INSPECTION
OWNER NAME: TROY NORRIS	CERTIFIED FOOD HANDLER: MARIA E. MABLONADO	EXP DATE: 3/31/2014	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:

The reach-in cold holding unit that was not holding an appropriate temperature during the facility's last routine inspection was repaired. During today's re-inspection, the unit measured between 43-44°F. The unit had been opened and closed several times prior to the inspection which could explain why the unit did not measure at or below 41°F.

The facility has began logging temperatures of their cold holding units; however, please make sure the temperatures are logged on a dialy basis.

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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Signature

Received By: _____

Veronica Santa Cruz-REHS
Agency Representative

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: KMART	BUSINESS PHONE: (559) 924-8896	RECORD ID#: PR0000386	DATE: July 21, 2011
FACILITY SITE ADDRESS: 215 W HANFORD/ARMONA RD	CITY: LEMOORE	ZIP CODE: 93245	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: TROY NORRIS	CERTIFIED FOOD HANDLER: MARIA E. MABLONADO	EXP DATE: 3/31/2014	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 COLD HOLDING TEMPERATURE(S) [HSC 113996]

Description/Corrective Action: One of the reach-in display cold holding units that stores the facility's prepackaged bacon, cheese, deli meats, and dairy products measured at 58°F. All of the potentially hazardous foods in the unit were discarded. The discarded items included: 15oz. Country Crock butter, 1lb. of Imperial butter, 8 oz. Philadelphia Cream Cheese, 8 oz. Land O Lakes Butter, 16 1/2 oz. Nestle Toll House Cookie Dough, 12 oz. Bar S Bacon, 8 oz. Daisy Sour Cream, 16 oz. Deans French Onion, 8 oz. Kraft Mexican Cheese, 7 oz. Hormel Pepperoni, 12 oz. Oscar Meyer Bacon, 16 oz. Oscar Meyer Hot Dogs, 1602. Oscar Meyer White Turley, 3.8 oz. and 4.5 oz. Oscar Meyer Lunchables 2 oz., Buddig Ham, and string cheese.

If the facility wishes to store potentially hazardous foods in the unit referenced above, the unit must be repaired to be able to maintain a temperature of 41° F or below.

General Comments:

The Little Caesars portion of the facility has improved a great deal. The prep cold holding unit was replaced with a new unit and during today's inspection, the unit measured at 38°F. Pizza in the hot holding display unit measured at 138°F. Hand wash station was stocked with soap and paper towels.

A re-inspection will occur on or after August 4, 2011 to determine if the noted violation was corrected. This re-inspection will be free of charge; however, should subsequent re-inspections be needed to obtain compliance, the facility will be assessed \$220 per inspection.

RESULTS OF EVALUATION: <input type="checkbox"/> PASS <input checked="" type="checkbox"/> NEEDS IMPROVEMENT <input type="checkbox"/> FAIL	Reinspection Required: Yes: <input checked="" type="checkbox"/> No: <input type="checkbox"/> Reinspection Date (on or after): N/A <input type="checkbox"/> Potential Food Safety All Star:
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M. OASPEL

Veronica Santa Cruz-REHS

Received By:

Agency Representative

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