



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: OMAR'S FOOD MART	BUSINESS PHONE: (559) 924-5026	RECORD ID#: PR0000304	DATE: November 12, 2009
FACILITY SITE ADDRESS: 161 W D ST	CITY: LEMOORE	ZIP CODE: 93245	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: SANAD OMAR	CERTIFIED FOOD HANDLER: SANAD OMAR	EXP DATE: 12/21/2011	INSPECTOR: Veronica Santa Cruz

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: Observed ice dispenser on the soda machine with accumulated residue. Please routinely clean ice dispenser.

Observed carbon dioxide cylinders chains not chained to the wall. Please chain the carbon dioxide cylinders to the wall.

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

Description/Corrective Action: Handwash station was not stocked with paper towels. please make sure handwash station is always stocked with soap, paper towels, and hot water.

General Comments:

Cold holding units measured at 41° F.
A burrito in the holding unit measured at 160°F.
Restrooms were stocked with soap, paper towels, and hot water.

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:

Received By: _____

Veronica Santa Cruz

Agency Representative

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



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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: OMAR'S FOOD MART	BUSINESS PHONE: (559) 924-5026	RECORD ID#: PR0000304	DATE: June 02, 2009
FACILITY SITE ADDRESS: 161 W D ST	CITY: LEMOORE	ZIP CODE: 93245	INSPECTION TYPE: 1ST FOLLOW UP INSPECTION
OWNER NAME: SANAD OMAR	CERTIFIED FOOD HANDLER: SANAD OMAR	EXP DATE: 12/21/2011	INSPECTOR: Veronica Santa Cruz

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 was to determine whether or not the cold holding unit storing sandwiches and macaroni salads was repaired to hold potentially hazardous foods at 41°F.

The cold holding unit was repaired and measured at 41°F.

The hand wash station was also stocked with soap and paper towels.

Facility is now in satisfactory operating condition.

RESULTS OF EVALUATION: PASS NEEDS IMPROVEMENT FAIL

Reinspection Required: Yes: No:

Reinspection Date (on or after): N/A

Potential Food Safety All Star:

Received By:

Veronica Santa Cruz

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: OMAR'S FOOD MART	BUSINESS PHONE: (559) 924-5026	RECORD ID#: PR0000304	DATE: May 22, 2009
FACILITY SITE ADDRESS: 161 W D ST	CITY: LEMOORE	ZIP CODE: 93245	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: SANAD OMAR	CERTIFIED FOOD HANDLER: SANAD OMAR	EXP DATE: 12/21/2011	INSPECTOR: Veronica Santa Cruz

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: Observed hand wash station not stocked with paper towels. Please make sure hand wash station is always stocked with soap and paper towels.

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

Description/Corrective Action: Observed reach-in cold holding used to store sandwiches and macaroni salad to have an ambient temperature of 60° F. Macaroni salad measured at 56° F and sandwiches measured at 58° F. Since food products have been stored in this reach-in unit for a couple days, employee was asked to throw out the food products and a VC&D form was filled out.

Cold holding units storing potentially hazardous foods need to measure at 41°F or below. Please fix/replace non-functioning cold holding unit.

General Comments:

Since the cold holding unit was not functioning, discontinue using it until it is fixed/replaced. The walk-in unit can be used to store food temporarily until the unit is fixed.

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): <u>5/29/2009</u> <input type="checkbox"/> Potential Food Safety All Star:

Ben Evans

Received By: _____

Veronica Santa Cruz

Agency Representative

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