



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: SUPER MERCADO LEON	BUSINESS PHONE: (559) 924-2966	RECORD ID#: PR0006607	DATE: December 06, 2011
FACILITY SITE ADDRESS: 250 W D ST	CITY: LEMOORE	ZIP CODE: 93245	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: JOSE LUIS LEON	CERTIFIED FOOD HANDLER: JOSE LUIS LEON	EXP DATE: 9/15/2014	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 HOT HOLDING TEMPERATURE(S) [HSC 113996]

Description/Corrective Action: Certain meats on the steam table measured between 116-120° F due to a portion of the steam table being tuned off. Please make sure all employees are made aware to turn every portion of the steam table when food is in place.

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

Description/Corrective Action: Chili verde, tripas, and carne asada in the walk-in refrigerator measured between 44-46°F, while the ambient temperature of the unit measured at 39° F. In order to aid in the proper storage of cooked food items, store all food items in shallow stainless pans.

General Comments:

Hand wash stations were stocked with soap, paper towels, and hot water. The facility, for the most part, was in good operational order. Please note, that the facility should document food temperatures and cold holding units to be nominated for the food safety all-star award.

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-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: SUPER MERCADO LEON	BUSINESS PHONE: (559) 924-2966	RECORD ID#: PR0006607	DATE: May 25, 2011
FACILITY SITE ADDRESS: 250 W D ST	CITY: LEMOORE	ZIP CODE: 93245	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: JOSE LUIS LEON	CERTIFIED FOOD HANDLER: JOSE LUIS LEON	EXP DATE: 9/15/2014	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:

Today's routine inspection consisted of inspecting a newly installed walk-in freezer and an electrical oven roaster.

All of the food products in the freezer were frozen during today's inspection. The flooring in the freezer is currently unlevelled and the flooring must be levelled and sealed completely.

The electrical oven roaster to roast whole chicken appeared in satisfactory condition. In order to maintain the chickens hot once they have been fully cooked (165°F) the chickens must be maintained hot (135°F) in this oven until an approved commercial hot holding unit has been obtained.

During today's routine inspection, the hand wash stations were stocked with soap, paper towels, and hot water. Cold holding units measured at satisfactory temperatures. Food items on the steam table (carnitas, carne asada, rice, and beans) measured between 138-142°F. If this facility were to document food temperatures on a daily basis, this facility could be nominated for the Food Safety All Star Award.

The catering van was also inspected and appeared to be in satisfactory condition.

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:

Received By: _____

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: SUPER MERCADO LEON	BUSINESS PHONE: (559) 924-2966	RECORD ID#: PR0006607	DATE: November 17, 2010
FACILITY SITE ADDRESS: 250 W D ST	CITY: LEMOORE	ZIP CODE: 93245	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: HECTOR VEGA/JOSE LUIS LEON	CERTIFIED FOOD HANDLER: JOSE LUIS LEON	EXP DATE: 9/15/2014	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: UNNECESSARY ITEMS AND LITER (HSC 114257.1)

Description/Corrective Action: Observed a snow cone machine into front of the store that is not in use according to the operator.
If this snow cone machine is going to be used, it must be located next to hand wash station; otherwise please place this machine in an area within the facility where members of the public do not have access to it.

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

Description/Corrective Action: Observed chicharones being stored in a cardboard box that was uncovered in the dry storage area.
Do not store any food items in a cardboard box and do not leave them uncovered.

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

Description/Corrective Action: The facility's grease trap needs to be serviced as soon as possible. During today's inspection, it was noted that the grease trap's pipes were getting backed up when the water was running from the 3 compartment sink.

The operator stated that he would have this grease trap serviced by today. Failure to have this issue resolved will result in the facility having back-up of grease/debris, which is not permitted.

General Comments:

Hand wash station and restroom were stocked with soap, paper towels, and hot water.
Cold holding units measured at or below 41° F.
Meats, beans, and rice on the steam table measured above 135°F.
The facility's trash bin and grease bin were noted to be well maintained.

This facility began catering without our departments approval. The vehicle used to cater food to events was inspected and was observed in satisfactory condition. However, the equipments used to keep foods hot were not inspected because they were not at the facility. All equipments used for this facility must be kept at this facility at all times. The operator has agreed to take the the equipments and vehicle for an inspection at our department. When this takes place, our department will decide if the equipment is acceptable to use for catering.

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