



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> OLD FRANKS MARKET	<b>BUSINESS PHONE:</b> (559) 584-6031	<b>RECORD ID#:</b> PR0000159	<b>DATE:</b> June 17, 2011
<b>FACILITY SITE ADDRESS:</b> 10990 14TH AVE	<b>CITY:</b> ARMONA	<b>ZIP CODE:</b> 93202	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> MICHAEL MACCAGNO	<b>CERTIFIED FOOD HANDLER:</b> ERNEST ROMERO	<b>EXP DATE:</b> 9/15/2015	<b>INSPECTOR:</b> Raymond Cooke - 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:** LACK OF OR IMPROPER USE OF THERMOMETERS [HSC 114157-114159]

**Description/Corrective Action:** The display refrigerator along the west wall did not have a visible thermometer. One was placed in the unit.

**Violation:** IMPROPER FOOD HANDLING PRACTICES [HSC 113961 - 113973]

**Description/Corrective Action:** Beans and rice are being cooked in the back room on a hot plate on a wood shelf. As discussed in the past, this facility does not have the proper facilities for cooking. It was agreed that cooked food products would be obtained from a permitted facility.

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

**Description/Corrective Action:** Lunch meat in the display refrigerator along the west wall was noted at 50 to 55 degrees. If this unit is unable to maintain food at or below 41 degrees then this unit must be replaced.

**Violation:** IMPROPER REHEATING PROCEDURES FOR HOT HOLDING [HSC 114016]

**Description/Corrective Action:** Cooked meat left over from yesterday was noted being heated in the warming unit. All left over potentially hazardous foods must be heated quickly to 165 degrees prior to hot hold at 135 degrees or above.

**Violation:** IMPROPER COOLING PROCEDURES [HSC 114002 & 114002.1]

**Description/Corrective Action:** A stockpot of beans were noted in the walk-in refrigerator. The butcher indicated that they were cooked yesterday. The internal temperature was noted at 90 degrees. All potentially hazardous foods must be cooled from 135 to 41 degrees or less in 6 hours or less. The butcher removed beans and agreed to discard.

**General Comments:**

Discontinue cooking in the backroom. Only crockpots, and steamers located in the meat department are allowed.

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<b>OWNER NAME:</b> MICHAEL MACCAGNO	<b>CERTIFIED FOOD HANDLER:</b> ERNEST ROMERO	<b>EXP DATE:</b> 9/15/2015	<b>INSPECTOR:</b> Raymond Cooke - REHS

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<b>RESULTS OF EVALUATION:</b> <input type="checkbox"/> PASS <input checked="" type="checkbox"/> NEEDS IMPROVEMENT <input type="checkbox"/> FAIL	<b>Reinspection Required:</b> Yes: <input checked="" type="checkbox"/> No: <input type="checkbox"/> <b>Reinspection Date (on or after):</b> <u>7/1/2011</u> <input type="checkbox"/> Potential Food Safety All Star:
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*Ernest Romero*

*Raymond Cooke - REHS*

Received By: \_\_\_\_\_

Agency Representative

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<b>FACILITY NAME:</b> OLD FRANKS MARKET	<b>BUSINESS PHONE:</b> (559) 584-6031	<b>RECORD ID#:</b> PR0000159	<b>DATE:</b> October 08, 2010
<b>FACILITY SITE ADDRESS:</b> 10990 14TH AVE	<b>CITY:</b> ARMONA	<b>ZIP CODE:</b> 93202	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> MICHAEL MACCAGNO	<b>CERTIFIED FOOD HANDLER:</b> ERNEST ROMERO	<b>EXP DATE:</b> 9/15/2014	<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 COLD HOLDING TEMPERATURE(S) [HSC 113996]

**Description/Corrective Action:** The pre-packaged deli meat and cheese display cold holding unit measured at 48°F. This unit was noted to be above 41°F during the last routine inspection. Please monitor this unit's temperature, and if it is not holding at 41° F or below, have the unit repaired or replaced.

**General Comments:**

Hand wash stations were stocked with soap, paper towels, and hot water.  
All other cold holding units, except for the one noted, measured at or below 41°F.  
Items on the steam table (beans, rice, carne asada) measured between 150-160° F.

The facility is now buying pre-packaged beans and rice from Bobby's Salazar. The beans and rice are pre-cooked items that are reheated in the microwave and placed on the steam table.

The carne asada meats are cooked in the rotisserie and then placed on the steam table for hot holding. Once these meats are done cooking, ribs and chicken are then placed in the rotisserie to be cooked.

<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> _____ N/A <input type="checkbox"/> Potential Food Safety All Star:

*Merida Aquino*

Veronica Santa Cruz-REHS

Received By:

Agency Representative

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<b>FACILITY NAME:</b> OLD FRANKS MARKET	<b>BUSINESS PHONE:</b> (559) 584-6031	<b>RECORD ID#:</b> PR0000159	<b>DATE:</b> March 04, 2010
<b>FACILITY SITE ADDRESS:</b> 10990 14TH AVE	<b>CITY:</b> ARMONA	<b>ZIP CODE:</b> 93202	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> MICHAEL MACCAGNO	<b>CERTIFIED FOOD HANDLER:</b> MARILYN MACCAGNO	<b>EXP DATE:</b> 10/16/2009	<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:** NO CURRENT CERTIFIED FOOD SAFETY PERSON ON STAFF [HSC 113947-113947.6]

**Description/Corrective Action:** The certified foodhandler is expired. Please have someone take and pass the certified foodhandler course within 60 days. Once the certificate is obtained, please fax our department a copy of the certificate.

**Violation:** OTHER PERMIT VIOLATION

**Description/Corrective Action:** Observed employee cooking meat on a skillet in the meat area. According to the owner, the employee was cooking food for personal use. The facility may cook food for personal use but make sure to cook and keep food away from food being sold to the public.

Facility is now selling tacos, chili verde, rice, and beans. All items of food are being prepared at the Lemoore Best Buy Market and transported to this facility. Food must be transported to the facility hot and kept hot in the steam table at 135°F or above.

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

**Description/Corrective Action:** Observed accumulated debris on the soda fountain ice dispenser and soda nozzles. Please routinely clean the unit.

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

**Description/Corrective Action:** The cold holding unit located by the chips and storing cured meats and cheeses measured between 47-49° F. Any unit storing potentially hazardous foods needs to measure at or below 41°F. Please have the unit serviced and/or replace the unit.

**General Comments:**

When the cold holding unit noted in this report is serviced, please give our department a call. Also, if the unit is replaced, please notify our department.

Other cold holding units measured at or below 41°F.  
Foods being kept hot measured above 135° F.  
Handwash sink and restroom were stocked with soap, paper towels, and hot water.

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