



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 - COMPLAINT INSPECTION

<b>FACILITY NAME:</b> AMIGO MARKET	<b>BUSINESS PHONE:</b> (559) 386-1175	<b>RECORD ID#:</b> PR0004365	<b>DATE:</b> March 11, 2010
<b>FACILITY SITE ADDRESS:</b> 407 SKYLINE BLVD	<b>CITY:</b> AVENAL	<b>ZIP CODE:</b> 93204	<b>INSPECTION TYPE:</b> INITIAL COMPLAINT INSPECTION
<b>OWNER NAME:</b> ADNAN OBAID	<b>CERTIFIED FOOD HANDLER:</b> ADNAN OBAID	<b>EXP DATE:</b> 4/29/2011	<b>INSPECTOR:</b> Troy Hommerding-REHS

A complaint was recently received by our Department alleging violations of the California Retail Food Code at this facility. In response to the complaint, an inspection of the facility was conducted and our investigation findings are provided below. If violations are noted, then appropriate corrective action is required as listed in the main section of this report. 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.

Inspection Findings and General Comments:

Today's inspection was prompted by a complaint alleging the corn tortillas they obtained were moldy and that some one placed the moldy tortillas back on the shelf when the returned the product.

Today's inspection revealed the following: No moldy tortillas were found, about 12-15 packages were checked today. The operator stated they check the inventory every day. The operator also stated they will pull expired products from the shelves on a daily basis. At this time the complaint can not be verified. Complaint is dismissed.

Violation: None Noted

Reinspection Required: Yes:  No:  Reinspection Date (on or after): N/A

Troy Hommerding-REHS

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

Environmental Health Specialist

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



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> AMIGO MARKET	<b>BUSINESS PHONE:</b> (559) 386-1175	<b>RECORD ID#:</b> PR0004365	<b>DATE:</b> February 09, 2010
<b>FACILITY SITE ADDRESS:</b> 407 SKYLINE BLVD	<b>CITY:</b> AVENAL	<b>ZIP CODE:</b> 93204	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> ADNAN OBAID	<b>CERTIFIED FOOD HANDLER:</b> ADNAN OBAID	<b>EXP DATE:</b> 4/29/2011	<b>INSPECTOR:</b> Troy Hommerding-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:** Please close the dumpster lids, all dumpsters were noted open.

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

**Description/Corrective Action:** Walkin refrigeration unit measured between 41°F-49°F, one side was warmer than the other. In side the walkin unit, products was noted stacked from floor to ceiling this may be blocking some of the air flow inside this unit. Please monitor the teperature inside the walk in and move some of the product to other refrigeration units.

**Violation:** IMPROPER CLEANLINESS OR HYGIENE OF FOODHANDLERS [HSC 113967-113973]

**Description/Corrective Action:** Two of the meat department employees were noted without the proper hair restraints. Please ensure all employees conducting food prep activities have the proper hair restraints (i.e. baseball cap or hair nets)

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

**Description/Corrective Action:** Both handwash sinks behind the front counter display case lacked paper towels and soap. Please restock.

General Comments:

<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 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:

Troy Hommerding-REHS

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

Agency Representative

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



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> AMIGO MARKET	<b>BUSINESS PHONE:</b> (559) 386-1175	<b>RECORD ID#:</b> PR0004365	<b>DATE:</b> August 27, 2009
<b>FACILITY SITE ADDRESS:</b> 407 SKYLINE BLVD	<b>CITY:</b> AVENAL	<b>ZIP CODE:</b> 93204	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> ADNAN OBAID	<b>CERTIFIED FOOD HANDLER:</b> ADNAN OBAID	<b>EXP DATE:</b> 4/29/2011	<b>INSPECTOR:</b> Lee Johnson - 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 CLEANING OF UTENSILS AND EQUIPMENT [HSC 114095-114099.5 & 114101-114119]

**Description/Corrective Action:** Please clean the microwave in the meat dept.

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

**Description/Corrective Action:** Foods were noted stored on the floor on the sales floor, store room, and walk in. Please store all foods off the floor. Keep all bulk items covered.

**Violation:** RESTROOM FACILITIES NOT MAINTAINED [HSC 114250 & 114276]

**Description/Corrective Action:** Please repair hole in bathroom door and install a self-closure device on the door.

**Violation:** IMPROPER EXCLUSION OF VERMIN OR ANIMALS [HSC 114259-114259.3]

**Description/Corrective Action:** Numerous flies were noted in the meat dept. Please install a UV fly trap or other effective method to better control flies in the facility.

**General Comments:**

All cold temperatures checked today were satisfactory (<41F). No hot holding or cooking is occurring. Thank you.

**RESULTS OF EVALUATION:**  PASS  NEEDS IMPROVEMENT  FAIL

**Reinspection Required:** Yes:  No:

**Reinspection Date (on or after):** N/A

Potential Food Safety All Star:

Lee Johnson - REHS

Received By:

Agency Representative

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