



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: AMIGO MARKET | BUSINESS PHONE: (559) 386-1175 | RECORD ID#: PR0004365 | DATE: December 05, 2011 |
| FACILITY SITE ADDRESS: 407 SKYLINE BLVD | CITY: AVENAL | ZIP CODE: 93204 | INSPECTION TYPE: ROUTINE INSPECTION |
| OWNER NAME: ADNAN OBAID | CERTIFIED FOOD HANDLER: ADNAN OBAID | EXP DATE: 9/26/2016 | INSPECTOR: 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: LACK OF OR IMPROPER USE OF THERMOMETERS [HSC 114157-114159]

Description/Corrective Action: Facility did not have a probe type thermometer for checking cooking temperatures. One was given to the operator today, a digital tip sensitive probe thermometer

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

Description/Corrective Action: Flies were noted in the meat department, no fly control was noted in the meat department. This was noted on the previous inspection as an ongoing issue. Please contact a pest control operator for consultation on fly control for the meat department.

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

Description/Corrective Action: Employee restroom was noted with dishwashing soap, please use hand soap.

Violation: IMPROPER CLEANING OF UTENSILS AND EQUIPMENT [HSC 114095-114099.5 & 114101-114119]

Description/Corrective Action: Meat cutting knives in the meat department were noted stored between equipment and were also observed with food debris on the blade and wooden handles. Please do not store knives between equipment. Please wash and sanitize knives on a regular basis.

Additionally do not wash utensils in the handwash sink, one employee was noted washing the meat cutting knives in the handwash sink; utensils must be washed in the three compartment sink.

General Comments:

An electric chicken roaster has been installed (Hobart HRO100) A hot holding display case has additionally been obtained. Roasted whole chickens were measured above 135°F in the display case.

Cold holding temperatures were satisfactory.

Please correct the noted violations by the next routine inspection.

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



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| | |
|---|---|
| RESULTS OF EVALUATION: <input type="checkbox"/> PASS <input checked="" 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: |
|---|---|

Troy Hommerding-REHS

Received By: _____

Agency Representative

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FOOD SAFETY EVALUATION REPORT

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|---|---|---------------------------------|---|
| FACILITY NAME: AMIGO MARKET | BUSINESS PHONE: (559) 386-1175 | RECORD ID#: PR0004365 | DATE: June 13, 2011 |
| FACILITY SITE ADDRESS: 407 SKYLINE BLVD | CITY: AVENAL | ZIP CODE: 93204 | INSPECTION TYPE: ROUTINE INSPECTION |
| OWNER NAME: ADNAN OBAID | CERTIFIED FOOD HANDLER: ADNAN OBAID | EXP DATE: 4/29/2011 | INSPECTOR: 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: The microwave in the meat dept. is in need of cleaning to remove accumulated food debris.

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

Description/Corrective Action: Please fill all soap dispensers in the meat dept. with hand soap. Use of dish soap is not appropriate. Keep all sinks open and available for use at all times.

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

Description/Corrective Action: Several flies were noted in the area of the meat market. This is a recurring issue, so please install a fly trap suitable for food service, such as a UV light sticky trap.

General Comments:

All cold temperatures checked today were satisfactory. No hot holding is occurring.

Thank you.

| | |
|---|---|
| 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: |

Lee Johnson - REHS

Received By: _____

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FOOD SAFETY EVALUATION REPORT

| | | | |
|---|---|---------------------------------|---|
| FACILITY NAME: AMIGO MARKET | BUSINESS PHONE: (559) 386-1175 | RECORD ID#: PR0004365 | DATE: October 05, 2010 |
| FACILITY SITE ADDRESS: 407 SKYLINE BLVD | CITY: AVENAL | ZIP CODE: 93204 | INSPECTION TYPE: ROUTINE INSPECTION |
| OWNER NAME: ADNAN OBAID | CERTIFIED FOOD HANDLER: ADNAN OBAID | EXP DATE: 4/29/2011 | INSPECTOR: 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 EXCLUSION OF VERMIN OR ANIMALS [HSC 114259-114259.3]

Description/Corrective Action: Numerous flies were noted with in the facility, please take measures to eliminate flies from the facility.

General Comments:

All cold holding temperatures were measured at or below 41F.

All hand wash sinks were noted properly stocked today.

General store area is in satisfactory condition.

Restroom was noted properly stocked today.

RESULTS OF EVALUATION: [X] PASS [] NEEDS IMPROVEMENT [] FAIL

Reinspection Required: Yes: [] No: [X]

Reinspection Date (on or after): N/A

[] Potential Food Safety All Star:

Received By:

Troy Hommerding-REHS

Agency Representative

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