



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: AVENAL FOOD MART	BUSINESS PHONE: (559) 386-5900	RECORD ID#: PR0003726	DATE: March 02, 2010
FACILITY SITE ADDRESS: 903 SKYLINE BLVD	CITY: AVENAL	ZIP CODE: 93204	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: SILVIA ZAVALA	CERTIFIED FOOD HANDLER: SILVIA ZAVALA	EXP DATE: 11/6/2011	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: None Noted

General Comments:

Facility is in good condition. General Store area is well organized today. All cold and hot holding temperatures were measured at the proper regulatory requirements.

Customer restroom was noted fully stocked today.

All handwash sinks were fully stocked today.

RESULTS OF EVALUATION: PASS NEEDS IMPROVEMENT FAIL

Reinspection Required: Yes: No:

Reinspection Date (on or after): N/A

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

FACILITY NAME: AVENAL FOOD MART	BUSINESS PHONE: (559) 386-5900	RECORD ID#: PR0003726	DATE: August 27, 2009
FACILITY SITE ADDRESS: 903 SKYLINE BLVD	CITY: AVENAL	ZIP CODE: 93204	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: SILVIA ZAVALA	CERTIFIED FOOD HANDLER: SILVIA ZAVALA	EXP DATE: 11/6/2011	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 MAINTENANCE OF FACILITY OR EQUIPMENT [HSC 114161-114182 & 114257]

Description/Corrective Action: Please clean the nacho cheese machine and the interior of all the soda cabinetry to remove accumulated debris

General Comments:

All hot and cold temperatures were satisfactory. Sinks were fully stocked. 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:
---	--

Umaru Carter

Received By: _____

Lee Johnson - REHS

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

FACILITY NAME: AVENAL FOOD MART	BUSINESS PHONE: (559) 386-5900	RECORD ID#: PR0000050	DATE: February 10, 2009
FACILITY SITE ADDRESS: 903 SKYLINE BLVD	CITY: AVENAL	ZIP CODE: 93204	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: RANDY BUFORD	CERTIFIED FOOD HANDLER: SILVIA ZAVALA	EXP DATE: 11/6/2011	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 EXCLUSION OF VERMIN OR ANIMALS [HSC 114259-114259.3]

Description/Corrective Action: Please clean interior of right soda cabinet to remove accumulated rodent droppings. Place additional sticky traps or contact pest control service.

General Comments:

All hot and cold holding temps checked today were satisfactory. 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