



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: STATE FOOD	BUSINESS PHONE: (559) 386-0434	RECORD ID#: PR0000582	DATE: January 09, 2012
FACILITY SITE ADDRESS: 708 SKYLINE BLVD	CITY: AVENAL	ZIP CODE: 93204	INSPECTION TYPE: 1ST FOLLOW UP INSPECTION
OWNER NAME: AHMED ALAMSI ETAL	CERTIFIED FOOD HANDLER: Kassem Garwan	EXP DATE: 9/18/2013	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 THAWING OF FROZEN FOODS [HSC 114020]

Description/Corrective Action: Chicken legs were observed being thawed in standing pooled water in the two compartment sink in the meat department. Thawing frozen foods must be conducted one of the following ways; under cool running water, in a microwave oven, as part of the cooking process, or in the refrigerator. This is the second time improper thaw methods have been observed at this facility. Please correct this immediately.

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

Description/Corrective Action: The two compartment sink and the hand wash sink inside the meat department were observed leaking waste water from the drain line. Please repair. The handwash sink also drains very slowly.

General Comments:

Please correct the violations noted today immediately.
All other violations from the previous inspection have been corrected.

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): N/A <input type="checkbox"/> Potential Food Safety All Star:
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Troy Hommerding-REHS

Received By: _____

Agency Representative

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



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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: STATE FOOD	BUSINESS PHONE: (559) 386-0434	RECORD ID#: PR0000582	DATE: December 07, 2011
FACILITY SITE ADDRESS: 708 SKYLINE BLVD	CITY: AVENAL	ZIP CODE: 93204	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: AHMED ALAMSI ETAL	CERTIFIED FOOD HANDLER: Kassem Garwan	EXP DATE: 9/18/2013	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 CLEANING OF UTENSILS AND EQUIPMENT [HSC 114095-114099.5 & 114101-114119]

Description/Corrective Action: Walking refrigeration unit in the meat department, floor had excessive blood and debris around the meat grinder. Please clean on a regular basis.

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

Description/Corrective Action: Both handwash stations in the meat department lacked soap and paper towels for handwashing. Please provide, hand soap and paper towels for employee handwashing purposes. Paper towels were replaced at the handwash station behind the meat display case.

Violation: IMPROPER THAWING OF FROZEN FOODS [HSC 114020]

Description/Corrective Action: Shrimp was noted being thawed in the meat department handwash sink, please remember to properly thaw product you must use one of the following methods: in a microwave, under cool running water, as part of the cooking process, or in a refrigeration unit. Do not use the handwash sink for thawing products. The handwash sink must be accessible for employees to wash their hands.

Violation: IMPROPER LABEL FOR FOOD OR FOOD ADDITIVE THAT INCLUDES FAT

Description/Corrective Action: Labels were not observed on few of the El Mexicano Queso products, please provide proper labels.

Masa was also noted without the proper labels in the egg case.

General Comments:

The retail sales area was noted in satisfactory condition.

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

The operator stated they will be installing new refrigeration units for the meat department and for some of the deli section as well. Please remember to submit at least 3 sets of plans to our office before construction.

A re-inspection will take place on or after January 9, 2012 for the meat department.

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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>1/9/2012</u> <input type="checkbox"/> Potential Food Safety All Star:
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