



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> STATE FOOD	<b>BUSINESS PHONE:</b> (559) 386-0179	<b>RECORD ID#:</b> PR0000582	<b>DATE:</b> March 02, 2010
<b>FACILITY SITE ADDRESS:</b> 708 SKYLINE BLVD	<b>CITY:</b> AVENAL	<b>ZIP CODE:</b> 93204	<b>INSPECTION TYPE:</b> 1ST FOLLOW UP INSPECTION
<b>OWNER NAME:</b> AHMED ALAMSI ETAL	<b>CERTIFIED FOOD HANDLER:</b> Kassem Garwan	<b>EXP DATE:</b> 9/18/2013	<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: None Noted

General Comments:

All corrections have been made from the previous inspection.

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:

Troy Hommerding-REHS

Received By:

Agency Representative

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



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<b>FACILITY NAME:</b> STATE FOOD	<b>BUSINESS PHONE:</b> (559) 386-0179	<b>RECORD ID#:</b> PR0000582	<b>DATE:</b> February 09, 2010
<b>FACILITY SITE ADDRESS:</b> 708 SKYLINE BLVD	<b>CITY:</b> AVENAL	<b>ZIP CODE:</b> 93204	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> AHMED ALAMSI ETAL	<b>CERTIFIED FOOD HANDLER:</b> Kassem Garwan	<b>EXP DATE:</b> 9/18/2013	<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 HANDWASH FACILITIES [HSC 113953 - 113593.2]

**Description/Corrective Action:** Handwash station at the hand scooped ice cream counter did not have hot water. Please repair.

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

**Description/Corrective Action:** Chorizo was noted hanging in the back general storage area drying, please move this to the meat department area as the back storage area is not for food preparation, and is subject to cross contamination or adulteration in this area.

**Violation:** IMPROPER LABELING OF PREPACKAGED FOODS [HSC 114089-114090]

**Description/Corrective Action:** Creama and macarroni salad were not properly labeled. This was noted on the previous inspection. Please correct.

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

**Description/Corrective Action:** Food items (chicharrones) in the meat department hot holding display case measured at 109°F, please adjust unit to maintain hot held food items to 135°F.

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

**Description/Corrective Action:** Reach in glass door refrigerated case by the meat department was measured at 44°F, please adjust this unit to maintain at least 41°F.

General Comments:

Then general store area is in good condition and is well kept; however, the violations noted today in the meat department must be corrected by March 3, 2010 as a reinspection will be conducted on or after that selected day.

<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> 3/3/2010 <input type="checkbox"/> Potential Food Safety All Star:

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FOOD SAFETY EVALUATION REPORT

<b>FACILITY NAME:</b> STATE FOOD	<b>BUSINESS PHONE:</b> (559) 386-0179	<b>RECORD ID#:</b> PR0000582	<b>DATE:</b> June 02, 2009
<b>FACILITY SITE ADDRESS:</b> 708 SKYLINE BLVD	<b>CITY:</b> AVENAL	<b>ZIP CODE:</b> 93204	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> AHMED ALAMSI ETAL	<b>CERTIFIED FOOD HANDLER:</b> Kassem Garwan	<b>EXP DATE:</b> 9/18/2013	<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 COLD HOLDING TEMPERATURE(S) [HSC 113996]

**Description/Corrective Action:** Open air meat display unit was measured between 43°F and 49°F, Please adjust unit to maintain a temperature of 41°F or below.

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

**Description/Corrective Action:** One stall in the women's employee restroom was noted out of order, please repair. This was noted on a previous inspection.

**Violation:** IMPROPER LABELING OF PREPACKAGED FOODS [HSC 114089-114090]

**Description/Corrective Action:** Macaroni salad requires a label, please include an ingredient list, weight or amount of the container and what the product is.

General Comments:

General store area is in good condition and well organized.

Handwash sinks in the meat Dept. were noted stocked.

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

Troy Hommerding-REHS

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

Environmental Health Specialist

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