



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: T & T MARKET	BUSINESS PHONE: (559) 386-5195	RECORD ID#: PR0000609	DATE: May 07, 2010
FACILITY SITE ADDRESS: 803 SKYLINE	CITY: AVENAL	ZIP CODE: 93204	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: NIZZAR/LAZAR ISSA/GASSON HAWAIZO	CERTIFIED FOOD HANDLER: MIGUEL HINOJOSA	EXP DATE: 9/16/2014	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 PLUMBING OR LIQUID WASTE DISPOSAL [HSC 114189-114242]

Description/Corrective Action: Condensate drain lines from two refrigeration units are not properly drained. Drain lines must be drained into a floor sink with an air gap. Please correct immediately.

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

Description/Corrective Action: Display case in the meat department hot holding chicharrones was measured at 90°F. All hot held food must be at or above 135°F. Chicharrones are delivered from a place in Lemoore, one employee thinks it might be Super Mercado Leon in Lemoore. All products must also be properly labeled.

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

Description/Corrective Action: The meat department walk-in refrigeration unit condensate drain line is not properly plumbed. Currently the condensate drain line is draining into a bucket inside the refrigeration unit. Drain line must be plumbed to a floor sink with an air gap.

The small walk-in refrigeration unit on the south side of the meat department is not plumbed properly for the condensate drain line. Condensate drain line must be plumbed to a floor sink with an air gap.

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

Description/Corrective Action: The meat grinder in the meat department was noted with old food debris, please clean and sanitize. This unit must be cleaned and sanitized after each use.

General Comments:

Please correct All noted Violations.

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

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



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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

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: T & T MARKET	BUSINESS PHONE: (559) 386-5195	RECORD ID#: PR0000609	DATE: November 04, 2009
FACILITY SITE ADDRESS: 803 SKYLINE	CITY: AVENAL	ZIP CODE: 93204	INSPECTION TYPE: 1ST FOLLOW UP INSPECTION
OWNER NAME: NIZZAR/LAZAR ISSA/GASSON HAWAIZO	CERTIFIED FOOD HANDLER: MIKE HINOHOSA	EXP DATE: 10/9/2009	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: None Noted

General Comments:

Reinspection today of construction. A new reach in display has been installed in front of the meat dept, a new walk in refrigerator has been installed in the meat dept, and a new walk in reach in freezer and refrigeration unit has been installed along the back wall of the sales floor. All temps were satisfactory. A new produce walk in is scheduled to be installed next week. The condensate drain line for this unit must drain indirectly through an air gap.

Adequate amounts of shelving must be installed in the meat walk in and in the new freezer.

Work on the meat dept will continue in the future once the owner repairs the holes in the roof.

RESULTS OF EVALUATION: <input 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): <u> N/A </u> <input type="checkbox"/> Potential Food Safety All Star:

Received By: _____

Lee Johnson - REHS

Agency Representative

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: T & T MARKET	BUSINESS PHONE: (559) 386-5195	RECORD ID#: PR0000609	DATE: September 16, 2009
FACILITY SITE ADDRESS: 803 SKYLINE	CITY: AVENAL	ZIP CODE: 93204	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: NIZZAR/LAZAR ISSA/GASSON HAWAIZO	CERTIFIED FOOD HANDLER: MIKE HINOHOSA	EXP DATE: 10/9/2009	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 MAINTENANCE OF FACILITY OR EQUIPMENT [HSC 114161-114182 & 114257]

Description/Corrective Action: Fly trap in the meat department needs to be maintained. Currently the UV fly light is missing the sticky pad, please replace.

Ceiling in the meat department needs repair, water damage from a leaking roof cooler was noted. Please repair.

Violation: IMPROPER SHELLFISH IDENTIFICATION OR TRACKING [HSC 114039-114039.5]

Description/Corrective Action: Facility did have the most recent shellfish tags, shellfish were removed from the sales area. These shellfish are not to be sold to the public. Shellfish tags must be kept on site up to 90 days after the last shellfish is sold.

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

Description/Corrective Action: Paper towels were noted missing in the handwash sink in the meat department, please provide paper towels.

General Comments:

A new walk in cooler was noted being installed today, no plas were recieved for this installation. An onsite inspection was conducted today, a certified contractor was onsite today with the refrigeration cut sheet. The unit is NSF approved.

This facility will also be installing another cooler unit, replacing the old milk display case and deli meat case. A cut sheet was observed today and is also NSF approved.

Please call this office when the new refrigeration unit is in service.

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:

Received By: _____

Troy Hommerding-REHS

Agency Representative

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