



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/ehs

FOOD SAFETY EVALUATION REPORT

FACILITY NAME: AMIGO'S MINI MART	BUSINESS PHONE: (559) 816-3044	RECORD ID#: PR0000434	DATE: January 06, 2020
FACILITY SITE ADDRESS: 301 E KINGS ST	CITY: AVENAL	ZIP CODE: 93204	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: ADNAN OBAID	CERTIFIED FOOD MANAGER: ADNAN OBAID	EXP DATE: 3/18/2022	INSPECTOR: Luis Flores - 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 HOT HOLDING TEMPERATURE(S) [HSC 113996]

Description/Corrective Action: The ham/cheese product stored in the bottom row of the hot holding unit were monitored at 126 F. The minimum hot holding temperature required is 135 F. The product was moved to the upper level of the hot holding unit in order to hold the temperature at the approved temperature level.

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

Description/Corrective Action: The exhaust hood fire retardant supply lines and nozzles require dust accumulation cleaning.

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

Description/Corrective Action: Two exhaust hood light bulb covers were missing. Replace the missing covers in order to provide protection coverage of each exposed light bulb.

General Comments:

All refrigerated food temperatures were satisfactory.
 The general retail store area and back storage areas were organized and in good operational condition.

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:

Luis Flores - 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/ehs

FOOD SAFETY EVALUATION REPORT

FACILITY NAME: AMIGO'S MINI MART	BUSINESS PHONE: (559) 816-3044	RECORD ID#: PR0000434	DATE: April 01, 2019
FACILITY SITE ADDRESS: 301 E KINGS ST	CITY: AVENAL	ZIP CODE: 93204	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: ADNAN OBAID	CERTIFIED FOOD MANAGER: ADNAN OBAID	EXP DATE: 3/18/2022	INSPECTOR: Luis Flores - 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: Water accumulation was observed along the bare concrete floor of the food storage area located near the soda syrup storage rack. A source of this water accumulation, could not be determined. Have the water mopped up for removal and locate the source of the water if a leak is present for immediate repair.

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

Description/Corrective Action: Fried chicken held in the bottom level of the hot holding display case was monitored at temperatures ranging from 113 F to 117 F. It could not be determined how long the food product was out of required hot holding temperature and was required to be discarded.

Upon closer observation of the hot holding unit, it was determined that at least two heat bulbs were not on or working. Do not store chicken in the lower section of the hot holding unit until such time as bulb replacement is made and a hot food temperature of no less than 135 F can be maintained. The upper section of the hot holding unit was observed to hold chicken well above 135 F.

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

Description/Corrective Action: The restroom handwash sink soap dispenser was empty. Refill the soap dispenser.

General Comments:

RESULTS OF EVALUATION: <input type="checkbox"/> PASS <input checked="" type="checkbox"/> NEEDS IMPROVEMENT <input type="checkbox"/> FAIL	Reinspection Required: Yes: <input checked="" type="checkbox"/> No: <input type="checkbox"/>
	Reinspection Date (on or after): <u> N/A </u> <input type="checkbox"/> Potential Food Safety All Star:

Received By: _____

Luis Flores - 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/ehs

FOOD SAFETY EVALUATION REPORT

FACILITY NAME: AMIGO'S MINI MART	BUSINESS PHONE: (559) 816-3044	RECORD ID#: PR0000434	DATE: April 01, 2019
FACILITY SITE ADDRESS: 301 E KINGS ST	CITY: AVENAL	ZIP CODE: 93204	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: ADNAN OBAID	CERTIFIED FOOD MANAGER: ADNAN OBAID	EXP DATE: 3/18/2022	INSPECTOR: Luis Flores - 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: Water accumulation was observed along the bare concrete floor of the food storage area located near the soda syrup storage rack. A source of this water accumulation, could not be determined. Have the water mopped up for removal and locate the source of the water if a leak is present for immediate repair.

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

Description/Corrective Action: Fried chicken held in the bottom level of the hot holding display case was monitored at temperatures ranging from 113 F to 117 F. It could not be determined how long the food product was out of required hot holding temperature and was required to be discarded.

Upon closer observation of the hot holding unit, it was determined that at least two heat bulbs were not on or working. Do not store chicken in the lower section of the hot holding unit until such time as bulb replacement is made and a hot food temperature of no less than 135 F can be maintained. The upper section of the hot holding unit was observed to hold chicken well above 135 F.

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

Description/Corrective Action: The restroom handwash sink soap dispenser was empty. Refill the soap dispenser.

General Comments:

RESULTS OF EVALUATION: <input type="checkbox"/> PASS <input checked="" type="checkbox"/> NEEDS IMPROVEMENT <input type="checkbox"/> FAIL	Reinspection Required: Yes: <input checked="" type="checkbox"/> No: <input type="checkbox"/>
	Reinspection Date (on or after): <u> N/A </u> <input type="checkbox"/> Potential Food Safety All Star:

Received By: _____

Luis Flores - REHS

 Agency Representative

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