

County of Kings - Department of Public Health

Environmental Health Serivces 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: MERCADO LATINO	BUSINESS PHONE: (559) 386-4020	RECORD ID#: PR0000271	DATE: October 02, 2019	
FACILITY SITE ADDRESS: 140 E KINGS ST	CITY: AVENAL	ZIP CODE : 93204	INSPECTION TYPE: ROUTINE INSPECTION	
OWNER NAME: ADNAN OBAID/SAEED OBAID	CERTIFIED FOOD MANAGER: Not Specified	EXP DATE:	INSPECTOR: Liliana Stransky - REHS	
the items (if any) listed below identify the violation(s) that must be one reinspection will be conducted (if needed) at no charge. A serv				
Violation: None Noted				
General Comments:				
Routine inspection -				
* Cold holding temperatures were observed below 4	1F.			
* Dry food product is displayed six inches above the	floor.			
* The restroom had soap and paper towels.				
RESULTS OF EVALUATION: X PASS NEED		Reinspection Re	equired: Yes: No: X	
	DS IMPROVEMENT FAIL	Reinspection Da	ite (on or after): N/A	
		☐ P	otential Food Safety All Star:	
AAN 12		Liliana Stransky	- 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: MERCADO LATINO		BUSINESS PHONE: (559) 386-4020		RECORD ID# : PR0000271	DATE: August 01, 2019	
FACILITY SITE ADDRESS: 140 E KINGS ST		CITY: AVENAL		ZIP CODE: 93204	INSPECTION TYPE: ROUTINE INSPECTION	
OWNER NAME: ADNAN OBAID/SAEED OBAID		CERTIFIED FOOD MANAGE Not Specified	GER:	EXP DATE:	INSPECTOR: Rumi Chhina	
The items (if any) listed below identify the violatio One reinspection will be conducted (if needed) at	• •	•	•			
Violation: RESTROOM FACILITIES N	OT MAINTAIN	ED		[H:	SC 114250 & 114276]	
Description/Corrective Action: Observed door of the restrooms were not opening and closing properly. P door.			perly. Please fix the			
Violation: IMPROPER MAINTENANC	E OF FACILIT	FACILITY OR EQUIPMENT [HSC 114161-114182 & 114257]			114161-114182 & 114257]	
Description/Corrective Action:	Observed dust accumulation on the ceiling of the Walk- in refrigerator. Please clean the ceiling regularly in order to prevent accumulation.					
	Observed back storage needs cleaning. Please clean the floors of the back storage area.					
General Comments:						
Conducted a routine inspection of this	s facility and no	ted the following:				
- The temperatures of the foods in the	e cold holding u	ınits were noted at or b	elow 41F.			
- All the food products were stored six	inches above	the ground.				
- Facility is selling only pre-packaged	foods.					
RESULTS OF EVALUATION: PASS X NEEDS IMPROVEMENT FAIL				Reinspection Re	equired: Yes: No: X	
			FAIL	Reinspection Da	ate (on or after): N/A	
			Potential Food Safety All Star:			
minde			Rumi Chhina			
Received By:			Agency Representative			
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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: MERCADO LATINO	BUSINESS PHONE: (559) 386-4020	RECORD ID#: PR0000271	DATE: May 22, 2018			
FACILITY SITE ADDRESS: 140 E KINGS ST	CITY: AVENAL	ZIP CODE : 93204	INSPECTION TYPE: ROUTINE INSPECTION			
OWNER NAME: ADNAN OBAID/SAEED OBAID	CERTIFIED FOOD MANAGER: Not Specified	EXP DATE:	INSPECTOR: Abel Simon - 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) Properties (Corrective Action: The temperature of the walk in refrigeration unit		[HSC 113996]				
Description/Corrective Action: The temperature of the walk-in refrigeration unit was noted to be at 48°F. This should be at or below 41°F. Please have this corrected before the next routine inspection.						
General Comments: Entire flooring was replaced. Tiles are of smooth non absorbent finished. Apart from the above noted violation, all other areas of the facility were observed to be well maintained. Thank you.						
ESULTS OF EVALUATION: X PASS NEEDS IMPROVEMENT FAIL		Reinspection Required: Yes: No: X Reinspection Date (on or after): N/A Potential Food Safety All Star:				
Received By:		Abel Simon - A				

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