



**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**

<b>FACILITY NAME:</b> SKYLINE MINI MART	<b>BUSINESS PHONE:</b> (559) 386-0933	<b>RECORD ID#:</b> PR0000591	<b>DATE:</b> August 09, 2019
<b>FACILITY SITE ADDRESS:</b> 722 SKYLINE BLVD	<b>CITY:</b> AVENAL	<b>ZIP CODE:</b> 93204	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> WALID MOHARAM	<b>CERTIFIED FOOD MANAGER:</b> Not Specified	<b>EXP DATE:</b>	<b>INSPECTOR:</b> Rumi Chhina

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:** Observed cheese for nachos on shelf was noted at 114F. Manager adjusted the temperature of the warmer on site. Please always keep cheese at or above 135F.

**Violation:** SPOILED OR ADULTERATED FOOD PRODUCTS DISPLAYED [HSC 113980 & 114055]

**Description/Corrective Action:** Observed multiple larvae were present in rice bags. Manager voluntarily discarded two packets of rice.

Observed expired baby food products on shelf. Manager voluntarily discarded 4 packs of apple sauce. Please always rotate food products whenever you get delivery.

Thank you.

**General Comments:**

Conducted a routine inspection of this facility and noted the following:

- The temperatures of the food in all cold holding units were noted at or below 41F.
- All food products were stored six inches above the ground.
- Handwashing station was fully stocked with soap, paper towels and hot water.
- Donuts are delivered by armona donut shop everyday.

**RESULTS OF EVALUATION:**  PASS  NEEDS IMPROVEMENT  FAIL

**Reinspection Required:** Yes:  No:

**Reinspection Date (on or after):** N/A

Potential Food Safety All Star:

*Rumi Chhina*

Received By:

Agency Representative

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



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<b>FACILITY NAME:</b> SKYLINE MINI MART	<b>BUSINESS PHONE:</b> (559) 386-0933	<b>RECORD ID#:</b> PR0000591	<b>DATE:</b> August 24, 2018
<b>FACILITY SITE ADDRESS:</b> 722 SKYLINE BLVD	<b>CITY:</b> AVENAL	<b>ZIP CODE:</b> 93204	<b>INSPECTION TYPE:</b> 1ST FOLLOW UP INSPECTION
<b>OWNER NAME:</b> WALID MOHARAM	<b>CERTIFIED FOOD MANAGER:</b> Not Specified	<b>EXP DATE:</b>	<b>INSPECTOR:</b> Vikram Manke

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:**

This inspection was conducted to verify compliance with the violations issued in the previous inspection on June 11, 2018.  
The following were observed:

Dust/debris in the walk-unit unit had been cleaned.  
Nozzles of the soda machine were clean.  
The small counter refrigerator had been replaced with a different unit. The temperature was measured below 41 F.

All violations issued in the previous inspection report have been corrected.

<b>RESULTS OF EVALUATION:</b> <input checked="" type="checkbox"/> PASS <input 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> <u>          N/A          </u> <input type="checkbox"/> Potential Food Safety All Star:
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*Vikram Manke*

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

Agency Representative

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**FOOD SAFETY EVALUATION REPORT**

<b>FACILITY NAME:</b> SKYLINE MINI MART	<b>BUSINESS PHONE:</b> (559) 386-0933	<b>RECORD ID#:</b> PR0000591	<b>DATE:</b> June 11, 2018
<b>FACILITY SITE ADDRESS:</b> 722 SKYLINE BLVD	<b>CITY:</b> AVENAL	<b>ZIP CODE:</b> 93204	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> WALID MOHARAM	<b>CERTIFIED FOOD MANAGER:</b> Not Specified	<b>EXP DATE:</b>	<b>INSPECTOR:</b> Vikram Manke

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:** Dust/debris was observed on the walls and floors of the walk-in unit. These areas must be thoroughly cleaned by the reinspection date.

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

**Description/Corrective Action:** Nozzles in the soda machine were observed to have mildew. On notification, the operator cleaned the nozzles.

**Violation:** SPOILED OR ADULTERATED FOOD PRODUCTS DISPLAYED [HSC 113980 & 114055]

**Description/Corrective Action:** Three prepackaged sandwiches / burritos in the small counter refrigerator were observed to be spoiled. Their bloated packaging indicated spoilage. Temperature of meat contained in the packages were measured between 45 and 52 F. On notification, the operator discarded the packages.

**General Comments:**

Hand wash station had soap, paper towels, and warm water supply.  
 Ice cream scoop was clean. Operator uses gloves to handle the scoop.  
 All food items were stored six inches above the floor.

A reinspection shall be conducted on or after 07/02/18 to confirm compliance with the violations listed above. If any subsequent reinspection are required, you shall be billed \$225 per inspection.

<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 checked="" type="checkbox"/> No: <input type="checkbox"/>
	<b>Reinspection Date (on or after):</b> <u>7/2/2018</u> <input type="checkbox"/> Potential Food Safety All Star:

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 Received By:

*Vikram Manke*  
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 Agency Representative

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