



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: STATE FOODS	BUSINESS PHONE: Not Specified	RECORD ID#: PR0000582	DATE: November 08, 2019
FACILITY SITE ADDRESS: 708 SKYLINE BLVD	CITY: AVENAL	ZIP CODE: 93204	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: AHMED ALAMSI ETAL	CERTIFIED FOOD MANAGER: Mohamed Alqabeli	EXP DATE: 7/4/2020	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: NO CURRENT FOOD HANDLER CARD CERTIFICATES FOR EMPLOYEES

Description/Corrective Action: One worker in the meat department does not have a current California Food Handler Card. Two other workers do have current California Food handlers Cards. Please have the all persons in the meat department obtain California Food Handlers Card.

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

Description/Corrective Action: Meat Department hand wash sink on front counter service line, paper towels were observed were stored a few feet away from the hand wash sink. Please keep paper towels at the hand wash sink.

General Comments:

Meat Department:

All cold holding refrigeration temperatures were measured at or below 41°F. Hand wash sink inside the meat cutting preparation area was observed fully stocked today, Hot water was measured over 100°F at the faucet.

Knife holding rack and knives inside the storage rack were observed clean and free of debris today.

All items were properly labeled today. Labeling of individual crema containers was observed today.

Mens restroom hand wash sink, waste water drained properly today. hot water at the faucet measured over 100°F.

Produce section: All items appeared to be stored properly. Egg case was measured at 40°F. Deli case was additionally measured at or below 41°F.

General Retail sales area was observed in satisfactory condition. Items displayed on the shelves were organized, no spills or leaking products were observed today, floors were observed clean.

NOTE: Our Office did receive a complaint regarding smoke from the BBQ unit was creating a health hazard. Today the BBQ unit was observed moved to the front of the store parking lot near the main road. The unit was moved from the west side of the store to the north front of the store. The unit did not appear to be producing excessive smoke while chickens were being cooked. All chickens are cooked and then brought and hot held inside the store. Chickens in the hot holding display case measured at 150°F to 190°F today. Raw chickens are stored in the back walk in refrigeration unit. Temperatures of the walk-in measured at 39°F.

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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:

Received By: _____

Troy Hommerding-REHS

Agency Representative _____

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: STATE FOODS	BUSINESS PHONE: Not Specified	RECORD ID#: PR0000582	DATE: October 02, 2019
FACILITY SITE ADDRESS: 708 SKYLINE BLVD	CITY: AVENAL	ZIP CODE: 93204	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: AHMED ALAMSI ETAL	CERTIFIED FOOD MANAGER: Mohamed Alqabeli	EXP DATE: 7/4/2020	INSPECTOR: Liliana Stransky - 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: NO CURRENT FOOD HANDLER CARD CERTIFICATES FOR EMPLOYEES

Description/Corrective Action: Employees in the meat department require food handler certification. Complete the exam and provide proof within 30 days.

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

Description/Corrective Action: Clean and sanitize the knife rack at the meat department. Clean it often to prevent food debris accumulation.

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

Description/Corrective Action: The hand sink in the men's restroom is slow to drain and the water was slightly warm. Make the necessary repairs and make sure the faucet is able to supply water to a temperature of at least 100F.

Repair the opening along the wall of the restroom.

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

Description/Corrective Action: MEAT DPT -
Observed cotija cheese displayed at ambient temperature but the cheese is received refrigerated. Operator was told to keep the cheese refrigerated at all times; unless specified by the manufacturer label that its safe to store at room temperature.

Observed sour cream (crema) containers that were not labeled. Every food that is proportioned into smaller containers or prepared on site must have a label indicating the name of the product and the ingredients or a label from the manufacturer.

General Comments:

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: STATE FOODS	BUSINESS PHONE: Not Specified	RECORD ID#: PR0000582	DATE: October 02, 2019
FACILITY SITE ADDRESS: 708 SKYLINE BLVD	CITY: AVENAL	ZIP CODE: 93204	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: AHMED ALAMSI ETAL	CERTIFIED FOOD MANAGER: Mohamed Alqabeli	EXP DATE: 7/4/2020	INSPECTOR: Liliana Stransky - REHS

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Routine inspection -

MEAT DPT -

* Temperatures for all cold holding units were observed below 41F.

* This facility does not prepare chorizo or carne seca on site. The chorizo is purchased already made and displayed next to other raw meats at 41F or below.

* Hand washing station had soap, paper towels and hot water available.

PRODUCE DPT -

* Walk-in unit was observed below 41F. All food storage was observed above the floor a minimum of six inches.

* Display cases in the main store were observed well maintained.

GENERAL STORE -

* Overall the store was observed organized, clean and well maintained. Please look over the canned goods and remove overly dented cans on a routine basis.

RESULTS OF EVALUATION: PASS NEEDS IMPROVEMENT FAIL

Reinspection Required: Yes: No:

Reinspection Date (on or after): N/A

Potential Food Safety All Star:

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Liliana Stransky - REHS

Agency Representative

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: STATE FOODS	BUSINESS PHONE: Not Specified	RECORD ID#: PR0000582	DATE: August 22, 2019
FACILITY SITE ADDRESS: 708 SKYLINE BLVD	CITY: AVENAL	ZIP CODE: 93204	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: AHMED ALAMSI ETAL	CERTIFIED FOOD MANAGER: Mohamed Alqabeli	EXP DATE: 7/4/2020	INSPECTOR: 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 MAINTENANCE OF HANDWASH FACILITIES [HSC 113953 - 113593.2]

Description/Corrective Action: Observed hand washing station in meat area was not stocked with soap. Please always stock handwashing station with soap, paper towels and hot water available.

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

Description/Corrective Action: Observed blood and water on the floors of the walk-in refrigerator in meat area. Please clean it regularly.

Observed missing shatterproof glass bulb cover in walk- in refrigerator of deli. Please replace them.

Observed uncovered meats in walk-in refrigerator. Please always cover the food products.

General Comments:

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

- The temperature of the foods in all cold holding units were noted at or below 41F.
- All food products were stored six inches above the ground.
- Restrooms were fully stocked with soap, paper towels and hot water available.

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: _____

Rumi Chhina

Agency Representative

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: STATE FOODS	BUSINESS PHONE: (559) 386-0467	RECORD ID#: PR0000582	DATE: March 07, 2018
FACILITY SITE ADDRESS: 708 SKYLINE BLVD	CITY: AVENAL	ZIP CODE: 93204	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: AHMED ALAMSI ETAL	CERTIFIED FOOD MANAGER: Ali Mohamed Almasi	EXP DATE: 8/31/2018	INSPECTOR: 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: SPOILED OR ADULTERATED FOOD PRODUCTS DISPLAYED [HSC 113980 & 114055]

Description/Corrective Action: Five cans of prepackaged food products were found to be excessively dented. On notification, the operator discarded the dented cans.

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

Description/Corrective Action: Many ceiling tiles in the south area of the store were missing or damaged. Please install new ceiling tiles.
 The fan units in the meat department were observed to have settled dirt on the units. In the walk-in cooler, meat debris was observed on the floor. Thoroughly clean the noted areas.
 Wires were hanging out the wall area near the hand wash sink in the meat department. Provide proper covering to prevent any possible incident.

General Comments:

Hand wash station had soap, paper towels, and warm water supply.
 All cold holding units were measured under required temp. of 41 F.
 All food products were stored at least six inches above the floor.
 The store was observed in clean condition.

Fix the above noted violations.

RESULTS OF EVALUATION: <input checked="" 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: _____

Vikram Manke

Agency Representative

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