



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> T & T MARKET	<b>BUSINESS PHONE:</b> (805) 712-1252	<b>RECORD ID#:</b> PR0009716	<b>DATE:</b> October 04, 2019
<b>FACILITY SITE ADDRESS:</b> 803 SKYLINE BLVD	<b>CITY:</b> AVENAL	<b>ZIP CODE:</b> 93204	<b>INSPECTION TYPE:</b> 1ST FOLLOW UP INSPECTION
<b>OWNER NAME:</b> SALVADOR RAMOS/GARY PEDERSON	<b>CERTIFIED FOOD MANAGER:</b> Miguel Hinojosa	<b>EXP DATE:</b> 9/8/2019	<b>INSPECTOR:</b> 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: IMPROPER MAINTENANCE OF FACILITY OR EQUIPMENT [HSC 114161-114182 & 114257]

Description/Corrective Action: Remodeling project is pending as previously indicated on 10/2/19.

Violation: NO CURRENT CERTIFIED FOOD SAFETY PERSON ON STAFF [HSC 113947-113947.6]

Description/Corrective Action: Food manager certification remains pending as indicated on 10/2/19.

General Comments:

Today's re-inspection was to verify that the refrigeration display units in the meat department were operational. The ambient temperature was observed at 38F and all raw meats were between 34 - 40F.

The remaining violations outlined in the inspection report dated 10/2/19 must be addressed in a timely manner to avoid additional enforcement action by our Department. Provide a timeline within 30 days indicating by when you expect to complete the remodeling project for the facility. The present condition poses a safety hazard due to exposed electrical wiring and unfinished floors, and sections of floors and walls, and in addition this can also lead to pest infestation.

The use of the tortilla machine in the back is NOT permitted as previously mentioned.

If you don't provide an update in regards to the upgrades/remodel of the facility, a second re-inspection will be conducted in 30 days with a request to appear before an administrative hearing at our Department. You will be given an opportunity to indicate the reason(s) why you're unable to make progress with the current construction and/or correction of the violations. This will be a billable inspection. Please contact the Department if you have any questions.

Thank you for your attention.

RESULTS OF EVALUATION:  PASS  NEEDS IMPROVEMENT  FAIL

Reinspection Required: Yes:  No:

Reinspection Date (on or after): 11/4/2019

Potential Food Safety All Star:

Received By:

Liliana Stransky - REHS

Agency Representative

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<b>FACILITY NAME:</b> T & T MARKET	<b>BUSINESS PHONE:</b> (805) 712-1252	<b>RECORD ID#:</b> PR0009716	<b>DATE:</b> October 02, 2019
<b>FACILITY SITE ADDRESS:</b> 803 SKYLINE BLVD	<b>CITY:</b> AVENAL	<b>ZIP CODE:</b> 93204	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> SALVADOR RAMOS/GARY PEDERSON	<b>CERTIFIED FOOD MANAGER:</b> Miguel Hinojosa	<b>EXP DATE:</b> 9/8/2019	<b>INSPECTOR:</b> Liliana Stransky - REHS

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

**Description/Corrective Action:** The hand washing station needs to have hand soap, paper towels and hot water available at all times of operation. No hand soap was available.

**Violation:** NO CURRENT CERTIFIED FOOD SAFETY PERSON ON STAFF [HSC 113947-113947.6]

**Description/Corrective Action:** Food manager certification is required for one person at the facility and food handler certification is required for anyone else working in the meat department. This must be obtained within 30 days from today's date.

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

**Description/Corrective Action:** The facility appears to be undergoing remodeling and a ventilation system has been installed for a future tortilleria and taqueria operation. Based on today's inspection it appears that the facility has failed to submit plans to our Department for pre-approval.

The remodeling project must be stopped until three sets of plans are submitted to our Department and approval is provided in writing. In addition, the City of Avenal, Building Dpt must also be notified and approval from their office must also be obtained before continuing with any further construction.

**Violation:** OTHER PERMIT VIOLATION

**Description/Corrective Action:** Use of a tortilla machine and flour mixer in the back storage room are NOT permitted. There is enough evidence to show that the facility uses the equipment to prepare tortillas. The back area is not constructed in a manner that allows for food preparation to occur. It is unsafe and unsanitary. The use of this equipment must stop.

**Violation:** IMPROPER CLEANLINESS OR HYGIENE OF FOODHANDLERS [HSC 113967-113973]

**Description/Corrective Action:** The refrigeration meat display cases were not working. All raw meats were observed above 41F. Enough space was available inside the walk-in to transfer the meats until the units can be repaired. Contact our Department as soon as this is corrected and a re-inspection will be conducted before they are used.

**General Comments:**

The violations noted must be corrected in a timely manner. One re-inspection will be done on or after 10/4/19 at no cost and if additional inspections are required, these will be billed at \$226 per inspection.

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<b>OWNER NAME:</b> SALVADOR RAMOS/GARY PEDERSON	<b>CERTIFIED FOOD MANAGER:</b> Miguel Hinojosa	<b>EXP DATE:</b> 9/8/2019	<b>INSPECTOR:</b> Liliana Stransky - REHS

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One reinspection will be conducted (if needed) at no charge. A service fee is assessed for each additional reinspection required.

RESULTS OF EVALUATION:  PASS  NEEDS IMPROVEMENT  FAIL

Reinspection Required: Yes:  No:

Reinspection Date (on or after): 10/4/2019

Potential Food Safety All Star:

R1603

Liliana Stransky - REHS

Received By:

Agency Representative

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<b>FACILITY NAME:</b> T & T MARKET	<b>BUSINESS PHONE:</b> (805) 712-1252	<b>RECORD ID#:</b> PR0009716	<b>DATE:</b> May 30, 2019
<b>FACILITY SITE ADDRESS:</b> 803 SKYLINE BLVD	<b>CITY:</b> AVENAL	<b>ZIP CODE:</b> 93204	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> SALVADOR RAMOS/GARY PEDERSON	<b>CERTIFIED FOOD MANAGER:</b> Miguel Hinojosa	<b>EXP DATE:</b> 9/8/2019	<b>INSPECTOR:</b> Troy Hommerding-REHS

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**Violation:** UNNECESSARY ITEMS AND LITTER (HSC 114257.1)

**Description/Corrective Action:** Outside back storage area is cluttered with various items. Some items are stored due to the construction effort for the new food prep/kiosk area. Please remove all unnecessary items.

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

**Description/Corrective Action:**

1. Protective light covers were observed missing for the lights in the meat walk in refrigeration unit, please provide light covers. Additionally protective light covers was noted missing for the entire meat prep area, please provide protective light covers.
2. Condensate drain line was observed in the walk in refrigeration draining into a 5-gallon bucket, the 5-gallon bucket was observed full of waste and overflowing onto the floor.
3. Freezer door does not close properly and is creating ice build up along the bottom. Part of the door trim is damaged.

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

**Description/Corrective Action:** The facility is using the two compartment sink as a hand wash facility for the meat prep area. Today soap and paper towels were observed missing. Both were replaced during today's site inspection.

**General Comments:**

The owner of the facility is requesting that T&T Market be allowed to BBQ on site. At this time the facility currently operates a mobile food facility at this location on the weekends which the City of Avenal has allowed on site. This mobile food unit is currently permitted by our office. At this time a separate BBQ unit will not be allowed due to the ongoing construction of the food prep kiosk area. The facility lacks a proper kitchen and cleaning area in its current condition. However, the mobile food facility may continue to operate on site with the approval of the City of Avenal and as long as the mobile food facility has a current permit with our office.

Construction is still continuing for inside the facility for the food prep area. During construction the area must be secured from the rest of the facility to ensure construction dust or debris will not enter the meat prep area or the general retail area. Active construction of the food prep area seems to have stopped at this time, no workers were observed working within the unfinished area.

All cold holding temperatures were measured at or below 41°F. Employee restroom was observed fully stocked today. General retail area was clean and organized today.

Please correct the noted violations.

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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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