



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> AMIGO MARKET	<b>BUSINESS PHONE:</b> (559) 386-1175	<b>RECORD ID#:</b> PR0004365	<b>DATE:</b> July 12, 2016
<b>FACILITY SITE ADDRESS:</b> 407 SKYLINE BLVD	<b>CITY:</b> AVENAL	<b>ZIP CODE:</b> 93204	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> ADNAN OBAID	<b>CERTIFIED FOOD MANAGER:</b> Felipe Vazquez	<b>EXP DATE:</b> 8/31/2016	<b>INSPECTOR:</b> 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 MAINTENANCE OF HANDWASH FACILITIES [HSC 113953 - 113593.2]

**Description/Corrective Action:** There was a leak observed underneath the hand wash sink located in the meat cutting section of the meat department. The gasket underneath was loose and tightened on site. This was repaired on site.

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

**Description/Corrective Action:** Operator voluntarily discarded 1 can of Las Palmas Red Chile Sauce (10 oz). Please make sure to routinely check canned items and discard those that are excessively damaged.

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

**Description/Corrective Action:** The hot holding temperature for the burrito in the upper unit was noted to be 127°F. The temperature of the food items in the lower unit were noted to be at 113°F. The temperature of all hot holding units should be at or above 135°F. The temperature of the unit was increased. The food items in the bottom section were voluntarily discarded. Please have service performed on this unit and send in copy of receipt indicating date of service as well as a summary of the service provided.

**General Comments:**

All cold holding units were noted to be at or below 41°F for all units in the facility.

All hand wash stations were observed to be fully stocked with hot water, soap, and paper towels.

Floor tiles between the walk-in refrigerator and the restroom were observed to be in tact with no broken or missing tiles. The restroom door was replaced and no longer cracked.

The current food manager's certification is set to expire in August of this year. Please make sure to have an employee re-certify and keep a copy on site.

Please correct the above noted issues before the next routine inspection.

Thank you.

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



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<b>OWNER NAME:</b> ADNAN OBAID	<b>CERTIFIED FOOD MANAGER:</b> Felipe Vazquez	<b>EXP DATE:</b> 8/31/2016	<b>INSPECTOR:</b> Abel Simon - REHS

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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:

Abel Simon - REHS

Agency Representative

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<b>FACILITY NAME:</b> AMIGO MARKET	<b>BUSINESS PHONE:</b> (559) 386-1175	<b>RECORD ID#:</b> PR0004365	<b>DATE:</b> December 22, 2015
<b>FACILITY SITE ADDRESS:</b> 407 SKYLINE BLVD	<b>CITY:</b> AVENAL	<b>ZIP CODE:</b> 93204	<b>INSPECTION TYPE:</b> 1ST FOLLOW UP INSPECTION
<b>OWNER NAME:</b> ADNAN OBAID	<b>CERTIFIED FOOD HANDLER:</b> Felipe Vazquez	<b>EXP DATE:</b> 8/31/2016	<b>INSPECTOR:</b> Vikram Singh

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: The handwash stations in the meat department did not have hand soap. Additionally, the paper towel dispensers do not function properly.

This violation was noted in the last inspection report.

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

Description/Corrective Action: The floor area near the restroom was deteriorated. The roof tile next to the restroom was also deteriorated. Additionally, the bathroom door has holes. Please repair these items.

This violation was noted in the last inspection report.

General Comments:

A reinspection was conducted today to confirm compliance with the violations noted on October 13, 2015.

The hot holding unit has been repaired and the ambient temperature was measured above 135 F. Flies were not observed inside the store.

Please correct the above noted violations. A follow-up inspection shall be conducted on or after January 17, 2016 to confirm compliance. This facility shall be billed \$220 for that follow up 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>          N/A          </u> <input type="checkbox"/> Potential Food Safety All Star:

Received By:

Vikram Singh

Agency Representative

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### FOOD SAFETY EVALUATION REPORT

<b>FACILITY NAME:</b> AMIGO MARKET	<b>BUSINESS PHONE:</b> (559) 386-1175	<b>RECORD ID#:</b> PR0004365	<b>DATE:</b> October 13, 2015
<b>FACILITY SITE ADDRESS:</b> 407 SKYLINE BLVD	<b>CITY:</b> AVENAL	<b>ZIP CODE:</b> 93204	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> ADNAN OBAID	<b>CERTIFIED FOOD HANDLER:</b> Felipe Vazquez	<b>EXP DATE:</b> 8/31/2016	<b>INSPECTOR:</b> Vikram Singh

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:** Hand soap was not present at the hand wash stations in the meat department. Additionally, the hand soap dispenser was broken at one hand wash station. Please provide hand soap at all times.

**Violation:** IMPROPER EXCLUSION OF VERMIN OR ANIMALS [HSC 114259-114259.3]

**Description/Corrective Action:** Several flies were noted in the store. This department recommends installation of air curtain and UV light fly trap to contain flies.

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

**Description/Corrective Action:** The floor area near the restroom is deteriorated and it needs repair. This violation was also noted in the last inspection report.

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

**Description/Corrective Action:** Several containers were noticed with excessive damage. On notification, the operator discarded the damaged cans.

**Violation:** FOODS & EQUIPMENT NOT PROTECTED FROM CONTAMINATION [HSC 113980, 114025-114027]

**Description/Corrective Action:** The hot holding display cabinet has a broken access door. Please repair or replace this unit. This unit may not be used until it is repaired.  
The lighting in the meat kitchen was missing protective covers. Please provide protective covering.

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

**Description/Corrective Action:** Hand soap was not present in the restroom. Hand soap must be provided at all times.

#### General Comments:

Cold holding units were measured at satisfactory temperature per the state law.  
Food manager certification is valid.

Please fix the above noted violations. A reinspection shall occur on or after 11/13/2015 to confirm compliance. If further inspections are required, your facility shall be billed \$220 for each subsequent inspection.

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