



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'S MINI MART	<b>BUSINESS PHONE:</b> (559) 386-4020	<b>RECORD ID#:</b> PR0000434	<b>DATE:</b> November 02, 2016
<b>FACILITY SITE ADDRESS:</b> 301 E KINGS ST	<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> ADNAN OBAID	<b>EXP DATE:</b> 9/26/2016	<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:

All food items were stored six inches above the floor.  
Restroom was observed in good condition.  
Ambient air temperature in the walk-in refrigerator was below 41 F.

Please thoroughly clean underneath the soda machine counter.  
Secure all the carbon dioxide cylinders in the back area.

RESULTS OF EVALUATION:  PASS  NEEDS IMPROVEMENT  FAIL

Reinspection Required: Yes:  No:

Reinspection Date (on or after): N/A

Potential Food Safety All Star:

Vikram Manke

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

Agency Representative

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



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<b>FACILITY NAME:</b> AMIGO'S MINI MART	<b>BUSINESS PHONE:</b> (559) 386-4020	<b>RECORD ID#:</b> PR0000434	<b>DATE:</b> April 19, 2016
<b>FACILITY SITE ADDRESS:</b> 301 E KINGS ST	<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> ADNAN OBAID	<b>EXP DATE:</b> 9/26/2016	<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: FOODS & EQUIPMENT NOT PROTECTED FROM CONTAMINATION [HSC 113980, 114025-114027]

Description/Corrective Action: Nozzles of the soda machine had mildew. Operator notified that the nozzles are cleaned once every 3 days. Please clean more frequently to avoid accumulation of mildew.

Operator cleaned the nozzles during the inspection.

General Comments:

Walk-in cooler were measured at satisfactory temperature. Hand wash station had soap and paper towels.

Please correct the above noted violation.

RESULTS OF EVALUATION: [X] PASS [ ] NEEDS IMPROVEMENT [ ] FAIL

Reinspection Required: Yes: [ ] No: [X]

Reinspection Date (on or after): N/A

[ ] Potential Food Safety All Star:

*[Handwritten Signature]*

Received By:

*Vikram Singh*

Agency Representative

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FOOD SAFETY EVALUATION REPORT

<b>FACILITY NAME:</b> AMIGO'S MINI MART	<b>BUSINESS PHONE:</b> (559) 386-4020	<b>RECORD ID#:</b> PR0000434	<b>DATE:</b> October 13, 2015
<b>FACILITY SITE ADDRESS:</b> 301 E KINGS ST	<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> ADNAN OBAID	<b>EXP DATE:</b> 9/26/2016	<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 CLEANING OF UTENSILS AND EQUIPMENT [HSC 114095-114099.5 & 114101-114119]

**Description/Corrective Action:** Mildew was observed on the soda nozzles. Please clean more frequently to avoid accumulation of mildew.

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

**Description/Corrective Action:** Soap and paper towels were not present at the hand wash station. These items must be present at the hand wash station at all times.

**General Comments:**

All cold holding units were measured at satisfactory temperatures per the state law.  
Store area was clean and organized.  
Restroom was observed in good condition.

Please fix the above noted violations.

<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 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:

*Soloh m. ghalib*

*Vikram Singh*

Received By:

Agency Representative

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