



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: AVENAL FOOD MART #6	BUSINESS PHONE: (559) 904-1098	RECORD ID#: PR0003726	DATE: November 16, 2016
FACILITY SITE ADDRESS: 903 SKYLINE BLVD	CITY: AVENAL	ZIP CODE: 93204	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: SILVIA ZAVALA	CERTIFIED FOOD MANAGER: SILVIA ZAVALA	EXP DATE: 5/19/2016	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: IMPROPER CLEANING OF UTENSILS AND EQUIPMENT [HSC 114095-114099.5 & 114101-114119]

Description/Corrective Action: Mildew was accumulated in the nozzles of the soda machine. On notification, the operator cleaned the nozzles during the inspection. Please clean the nozzles at least twice a week to prevent accumulation inside the nozzles.

General Comments:

Hand wash station had soap, paper towels, and warm water supply. Refrigerator were measured at appropriate temperature per the state law. Store was observed in clean condition. All food items were stored six inches above the floor.

RESULTS OF EVALUATION: PASS NEEDS IMPROVEMENT FAIL

Reinspection Required: Yes: No:

Reinspection Date (on or after): N/A

Potential Food Safety All Star:

Silvia Zavala

Vikram Manke

Received By:

Agency Representative

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



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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: AVENAL FOOD MART #6	BUSINESS PHONE: (559) 904-1098	RECORD ID#: PR0003726	DATE: May 17, 2016
FACILITY SITE ADDRESS: 903 SKYLINE BLVD	CITY: AVENAL	ZIP CODE: 93204	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: SILVIA ZAVALA	CERTIFIED FOOD MANAGER: SILVIA ZAVALA	EXP DATE: 5/19/2016	INSPECTOR: 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: None Noted

General Comments:

Hand wash station was observed to be fully stocked with hot water, soap, and paper towels.

The temperature of the food items inside the hot holding unit were all observed to be above 135°F.

The temperature of the walk-in refrigerator was noted to be below 41°F.

All items on the sales floor area were observed to be above the floor six inches.

The restroom was observed to be fully stocked.

Thank you.

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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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: AVENAL FOOD MART #6	BUSINESS PHONE: (559) 904-1098	RECORD ID#: PR0003726	DATE: November 19, 2015
FACILITY SITE ADDRESS: 903 SKYLINE BLVD	CITY: AVENAL	ZIP CODE: 93204	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: SILVIA ZAVALA	CERTIFIED FOOD HANDLER: SILVIA ZAVALA	EXP DATE: 5/19/2016	INSPECTOR: Luis Flores - 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 COLD HOLDING TEMPERATURE(S) [HSC 113996]

Description/Corrective Action: The sandwich display refrigerator unit was monitored operating at 47 F. This was noted on the prior routine inspection report. The thermostat setting was observed to be placed at level 2 and was increased for additional cooling. A recheck of the unit after 15 minutes revealed a temperature of 45 F was achieved.

Further thermostat adjustment was made. However, another temperature was not made prior to finalizing the inspection as cooling temperature adjustment appeared to take a long time.

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

Description/Corrective Action: The walk-in box cooler ambient temperature was monitored at 45 F. The only temperature susceptible product placed in the walk-in box cooler is milk. Adjust either one or both of the walk-in box cooler fan box thermostats for additional cooling.

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

Description/Corrective Action: Clean out grease accumulation along the floor in and around the deep fat fryer unit.

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

Description/Corrective Action: Rodent droppings were observed along the front base area of the cupboard located between the Coca Cola fountain drink dispenser and the Pepsi product fountain dispenser. Clean out the identified location with a bleach solution and install traps.

Locate possible entry and harborage areas and eliminate them via proper repair.

General Comments:

Please closely monitor the sandwich display refrigerator and walk-in box cooler temperature closely for cold food temperature holding compliance requirement verification. All refrigerated food temperatures must be held at 41 F or below at all times.

A check of reheated hot foods in the hot holding case showed all products to be well above the minimum holding requirement of 135 F. The lowest food temperature observed was 147 F.

The overall sanitation level of this facility is very good.

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