



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> CIRCLE K STORE #2701178	<b>BUSINESS PHONE:</b> (559) 386-5312	<b>RECORD ID#:</b> PR0000509	<b>DATE:</b> December 21, 2016
<b>FACILITY SITE ADDRESS:</b> 428 SKYLINE BLVD	<b>CITY:</b> AVENAL	<b>ZIP CODE:</b> 93204	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> CIRCLE K STORES INC	<b>CERTIFIED FOOD MANAGER:</b> Lou Gravelle Jr.	<b>EXP DATE:</b> 6/28/2016	<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: None Noted

**General Comments:**

The hand wash sink was observed to be fully stocked.  
All cold holding temperatures were noted to be at or below 41°F.  
The temperature of the foods in the hot holding holders was noted to be above 135°F.  
All items were observed to be above the floor six inches.  
Restrooms were 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

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



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<b>FACILITY NAME:</b> CIRCLE K STORE #2701178	<b>BUSINESS PHONE:</b> (559) 386-5312	<b>RECORD ID#:</b> PR0000509	<b>DATE:</b> April 06, 2016
<b>FACILITY SITE ADDRESS:</b> 428 SKYLINE BLVD	<b>CITY:</b> AVENAL	<b>ZIP CODE:</b> 93204	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> CIRCLE K STORES INC	<b>CERTIFIED FOOD HANDLER:</b> Lou Gravelle Jr.	<b>EXP DATE:</b> 6/28/2016	<b>INSPECTOR:</b> 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: OTHER PERMIT VIOLATION

Description/Corrective Action: H&S code section 114130 all new equipment must be NSF approved, the counter top home style deep fat fryer unit is not for commercial use, please discontinue use and remove.

General Comments:

All cold holding temperatures werer measured at or below 41F. All hot holding temperatures were measured above 135F. Employee hand wash sink was observbed fully stocked today. Restroom was observed fully stocked. General retail store area was observed in good condition. Dry storage room was in good condition. Walk in refrigeration unit, food stoage area is well organzed today, all products are date marked.

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:

Troy Hommerding-REHS

Received By:

Agency Representative

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<b>FACILITY NAME:</b> CIRCLE K STORE #2701178	<b>BUSINESS PHONE:</b> (559) 386-5312	<b>RECORD ID#:</b> PR0000509	<b>DATE:</b> October 20, 2015
<b>FACILITY SITE ADDRESS:</b> 428 SKYLINE BLVD	<b>CITY:</b> AVENAL	<b>ZIP CODE:</b> 93204	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> CIRCLE K STORES INC	<b>CERTIFIED FOOD HANDLER:</b> Lou Gravelle Jr.	<b>EXP DATE:</b> 6/28/2016	<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:** Buildup was observed in the nozzles of the soda vending machine. Please clean more frequently to avoid accumulation.  
 The nozzles were cleaned during inspection.

**General Comments:**

Hand wash sink had soap, paper towels, and warm water supply.  
 All the cold holding units were measured at satisfactory temperatures per the state law.  
 The hot holding units were measured at satisfactory temperatures per the state law.  
 All the foods were stored at least six inches above the floor.

<b>RESULTS OF EVALUATION:</b> <input checked="" type="checkbox"/> PASS <input 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:

Received By:

*Vikram Singh*

Agency Representative

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