



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: STATE FOODS	BUSINESS PHONE: (559) 386-0467	RECORD ID#: PR0000582	DATE: September 19, 2016
FACILITY SITE ADDRESS: 708 SKYLINE BLVD	CITY: AVENAL	ZIP CODE: 93204	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: AHMED ALAMSI ETAL	CERTIFIED FOOD MANAGER: Ali Mohamed Almasi	EXP DATE: 8/31/2018	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 MAINTENANCE OF FACILITY OR EQUIPMENT [HSC 114161-114182 & 114257]

Description/Corrective Action: Few ceiling tiles were missing on the west side of the store above the freezers. Please install the missing ceiling tiles.

Violation: IMPROPER FOOD HANDLING PRACTICES [HSC 113961 - 113973]

Description/Corrective Action: Employees were not washing hands at required times. They were reminded of proper hand washing procedures.

Violation: IMPROPER LABELING OF PREPACKAGED FOODS [HSC 114089-114090]

Description/Corrective Action: Labels were missing on "El Mexicano" cheese product. After notification, the employee put labels on the cheese product.

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

Description/Corrective Action: Six cans of food items were found to be excessively dented. On notification, the operator discarded the damaged cans.

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

Description/Corrective Action: Hand soap was not present at the two hand wash stations in the meat prep area. Additionally, items like bleach containers were stored inside the hand wash sink.

This violation was also noted in the last inspection report.

General Comments:

Temperature of cold food items were measured under 41 F.
Employees used gloves to dispense meat.
All items were stored at least six inches above the floor.

Please fix all the above noted violations. Please train employees on proper hand washing procedures.

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



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: STATE FOODS	BUSINESS PHONE: (559) 386-0467	RECORD ID#: PR0000582	DATE: September 19, 2016
FACILITY SITE ADDRESS: 708 SKYLINE BLVD	CITY: AVENAL	ZIP CODE: 93204	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: AHMED ALAMSI ETAL	CERTIFIED FOOD MANAGER: Ali Mohamed Almasi	EXP DATE: 8/31/2018	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.

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:

Vikram Manke

Agency Representative

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



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

Table with 4 columns: FACILITY NAME, BUSINESS PHONE, RECORD ID#, DATE, FACILITY SITE ADDRESS, CITY, ZIP CODE, INSPECTION TYPE, OWNER NAME, CERTIFIED FOOD HANDLER, EXP DATE, INSPECTOR.

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 did not have soap. Please provide soap at these handwash stations.

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

Description/Corrective Action: Fifteen cans of food items were found to be excessively damaged. On notification, the operator voluntarily discarded the damaged items.

Violation: IMPROPER LABELING OF PREPACKAGED FOODS [HSC 114089-114090]

Description/Corrective Action: Prepackaged cheese products were missing labels. On notification, the operator removed unlabeled items from the display case. Please ensure that packaged items have appropriate labels.

General Comments:

All the cold holding units were observed at 41 F or below. Store area was observed to clean and organized. Restrooms were observed in satisfactory conditions.

Please thoroughly clean the floors in the walk-in meat refrigerator. Also, make sure that the meat equipment is cleaned daily after use. Please fix the above noted violations.

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

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

Reinspection Date (on or after): N/A

[] Potential Food Safety All Star:

Handwritten signature in blue ink.

Received By:

Vikram Singh

Agency Representative

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



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: STATE FOODS	BUSINESS PHONE: (559) 386-0467	RECORD ID#: PR0000582	DATE: September 29, 2015
FACILITY SITE ADDRESS: 708 SKYLINE BLVD	CITY: AVENAL	ZIP CODE: 93204	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: AHMED ALAMSI ETAL	CERTIFIED FOOD HANDLER: Ali Mohamed Almasi	EXP DATE: 8/31/2018	INSPECTOR: 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: Both handwash stations in the meat department did not have hand soap and paper towels. Please ensure that these items are provided at the hand wash station at all times.

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

Description/Corrective Action: Two cans of "Campbell's Bean with Bacons", one can of "Las Palmas Enchilada sauce", one can of "Juanita's Pizole", and one can of "Del Monte Diced tomatoes" were found to be excessively dented. The operator voluntarily discarded the damaged cans.

Violation: IMPROPER CLEANING OF UTENSILS AND EQUIPMENT [HSC 114095-114099.5 & 114101-114119]

Description/Corrective Action: The equipment used for grinding meat in the walk-in refrigerator had dried meat. The operator stated that this equipment is cleaned every 3 days. This unit must be cleaned after every use or at the end of the day.

General Comments:

All the cold holding units were measured at satisfactory temperatures per the state law. The store area was clean and organized. Restrooms were observed in satisfactory conditions.

Please fix the above noted violations.

RESULTS OF EVALUATION: <input type="checkbox"/> PASS <input checked="" type="checkbox"/> NEEDS IMPROVEMENT <input type="checkbox"/> FAIL	Reinspection Required: Yes: <input type="checkbox"/> No: <input checked="" type="checkbox"/>
	Reinspection Date (on or after): <u> N/A </u> <input type="checkbox"/> Potential Food Safety All Star:

Received By: 

Vikram Singh
Agency Representative

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