



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: FULL STOP AND SAVE	BUSINESS PHONE: (559) 992-9156	RECORD ID#: PR0000250	DATE: October 19, 2016
FACILITY SITE ADDRESS: 1301 WHITLEY AVE	CITY: CORCORAN	ZIP CODE: 93212	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: RGR FARISHTA LLC	CERTIFIED FOOD MANAGER: Not Specified	EXP DATE:	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: RESTROOM FACILITIES NOT MAINTAINED [HSC 114250 & 114276]

Description/Corrective Action: The hand wash station in the restroom was missing hand soap and paper towels. Please provide the missing items.

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

Description/Corrective Action: Nozzles of the soda machine had mildew in them. Please clean more frequently to avoid accumulation of mildew.

General Comments:

This facility sells pre-packaged food items only.
Cold holding unit was observed at proper temperature.
All food items were stored six inches above the floor.

Please fix the above noted violations.

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



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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: FULL STOP AND SAVE	BUSINESS PHONE: (559) 992-9156	RECORD ID#: PR0000250	DATE: March 03, 2016
FACILITY SITE ADDRESS: 1301 WHITLEY AVE	CITY: CORCORAN	ZIP CODE: 93212	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: RGR FARISHTA LLC	CERTIFIED FOOD HANDLER: Not Specified	EXP DATE:	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:

Facility sells canned dry foods and prepackaged items.

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

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

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: FULL STOP AND SAVE	BUSINESS PHONE: (559) 992-9156	RECORD ID#: PR0000250	DATE: September 23, 2015
FACILITY SITE ADDRESS: 1301 WHITLEY AVE	CITY: CORCORAN	ZIP CODE: 93212	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: RGR FARISHTA LLC	CERTIFIED FOOD HANDLER: Not Specified	EXP DATE:	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 CLEANING OF UTENSILS AND EQUIPMENT [HSC 114095-114099.5 & 114101-114119]

Description/Corrective Action: The tongs used for dispensing beef jerky near the front counter needed cleaning. During inspection, the operator cleaned the tongs.

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

Description/Corrective Action: The walk in area had debris and dust on the floor. There were few drink containers on the floor. The cabinet underneath the microwave had "ramen noodles" on the cabinet floor. The floor sink near the walk-in refrigerator entrance and under the three compartment sink had mold. Excessive dust was observed in many cabinets.

Please take appropriate measures to fix the above issues. The facility must be kept free of excessive dust and food debris that may act as potential food for vermin.

General Comments:

The hand wash station had warm water, soap, and paper towels.
Cold holding unit was measured under 41 F.
Nozzles in the soda vending machine were clean.
Restrooms were observed in satisfactory condition.

Please fix the above noted violation.

RESULTS OF EVALUATION: PASS NEEDS IMPROVEMENT FAIL

Reinspection Required: Yes: No:

Reinspection Date (on or after): N/A

Potential Food Safety All Star:

Vikram Singh

Received By:

Agency Representative

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