



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> GOOD LUCK LIQUOR	<b>BUSINESS PHONE:</b> (559) 622-9190	<b>RECORD ID#:</b> PR0000133	<b>DATE:</b> October 19, 2016
<b>FACILITY SITE ADDRESS:</b> 1049 CHITTENDEN AVE	<b>CITY:</b> CORCORAN	<b>ZIP CODE:</b> 93212	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> GULSHAN FARISHTA/ ROSHAN ALI FARISHTA	<b>CERTIFIED FOOD MANAGER:</b> Not Specified	<b>EXP DATE:</b>	<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: IMPROPER CLEANING OF UTENSILS AND EQUIPMENT [HSC 114095-114099.5 & 114101-114119]

Description/Corrective Action: Soda nozzles had mildew in them. Please clean more frequently to avoid accumulation of mildew.

General Comments:

This facility sells prepackaged food items only. 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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<b>FACILITY NAME:</b> GOOD LUCK LIQUOR	<b>BUSINESS PHONE:</b> (559) 622-9190	<b>RECORD ID#:</b> PR0000133	<b>DATE:</b> April 06, 2016
<b>FACILITY SITE ADDRESS:</b> 1049 CHITTENDEN AVE	<b>CITY:</b> CORCORAN	<b>ZIP CODE:</b> 93212	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> GULSHAN FARISHTA/ ROSHAN ALI FARISHTA	<b>CERTIFIED FOOD HANDLER:</b> Not Specified	<b>EXP DATE:</b>	<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:

Restroom was observed to be fully stocked with hot water, soap, paper towels.

Cold holding walk in refrigerator was noted to be below 41°F.

All items on general floor sales area 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

<b>FACILITY NAME:</b> GOOD LUCK LIQUOR	<b>BUSINESS PHONE:</b> (559) 992-2316	<b>RECORD ID#:</b> PR0000133	<b>DATE:</b> October 07, 2015
<b>FACILITY SITE ADDRESS:</b> 1049 CHITTENDEN AVE	<b>CITY:</b> CORCORAN	<b>ZIP CODE:</b> 93212	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> GULSHAN FARISHTA	<b>CERTIFIED FOOD HANDLER:</b> Not Specified	<b>EXP DATE:</b>	<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: None Noted

General Comments:

Hand wash station had soap, paper towels, and warm water supply.  
Cold holding units were measured at satisfactory temperatures per the state law.  
Restrooms were observed in a good condition.

<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:
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Received By:

*Vikram Singh*

Agency Representative

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