



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: LA MISSION MARKET	BUSINESS PHONE: (559) 992-8300	RECORD ID#: PR0003877	DATE: November 03, 2016
FACILITY SITE ADDRESS: 800 WHITLEY AVE	CITY: CORCORAN	ZIP CODE: 93212	INSPECTION TYPE: 1ST FOLLOW UP INSPECTION
OWNER NAME: CARLOS SANCHEZ	CERTIFIED FOOD MANAGER: Eduardo Sanchez	EXP DATE: 7/21/2019	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:

Today's re-inspection was conducted to verify that a indirect drain has been installed in the two areas noted for the three compartment sinks in the cut fruit and meat department. The indirect drains have been installed and were functioning properly.

Thank you for repairing these. The cut fruit section is now approved to start sales. Please make sure to keep all areas fully stocked and routinely cleaned.

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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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: LA MISSION MARKET	BUSINESS PHONE: (559) 992-8300	RECORD ID#: PR0003877	DATE: October 13, 2016
FACILITY SITE ADDRESS: 800 WHITLEY AVE	CITY: CORCORAN	ZIP CODE: 93212	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: CARLOS SANCHEZ	CERTIFIED FOOD MANAGER: Eduardo Sanchez	EXP DATE: 7/21/2019	INSPECTOR: Abel Simon - REHS

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Violation: FOODS & EQUIPMENT NOT PROTECTED FROM CONTAMINATION [HSC 113980, 114025-114027]

Description/Corrective Action: Observed a ladle in a salsa container located in the new walk-in for the meat department. Please discontinue doing this and keep salsa covered at all times.

Observed boxes of food located on the floor of the freezer area. Additionally, this area was observed to have an excess of food items on this unit. Please make sure to not overstock this unit and keep all items above the floor.

Violation: RESTROOM FACILITIES NOT MAINTAINED [HSC 114250 & 114276]

Description/Corrective Action: Observed the restrooms paper towels to be on the dispenser and not properly stocked. Please make sure the restroom is properly stocked at all times.

General Comments:

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Today's inspection was conducted as a routine inspection and an opening inspection for an approved plan check that indicated a cut fruit serving station would be installed to the market portion of the facility. The letter of approval for these plans were sent on June 6, 2016. The following was observed:

Upon arrival to the facility, it was observed the the proposed area that was going to be used for the cut fruit station had been changed without notifying our department. The current cut fruit station was moved to the back of the facility to the right of the meat department. This area was previously occupied by a walk-in refrigerator. The walk-in refrigerator was relocated to the warehouse area behind the meat department. The cut fruit station was observed to have a fully stocked hand wash station, a directly drained three compartment sink, a directly drained prep sink, a cold holding prep table, and two prep tables. The finished flooring observed was quarry tile. The cold holding prep table was noted to be holding at 38°F. The walls in this area were noted to be of FRP finish.

The initial plans did not indicate that the walk-in refrigerator was going to be relocated nor did they indicate that the cut fruit station was going to be moved. Due to this change that was not on the initial plans and that the three compartment sink and prep sink were not indirectly drained, a new plan check must be submitted to our office depicting the changes that were made and where the new floor sink will be placed. Please note that these new plans need to show that all moved equipment including the three compartment sink in the meat department must be indirectly drained. These plans will be subject to a service fee. Please make sure that the City of Corcoran Building Department is aware of the changes that have been made.

Meat Department:

- All cold holding units were noted to be at or below 41°F.
- All items were observed to be fully covered.
- Hand wash sink was observed to be fully stocked with hot water, soap, and paper towels.
- The three compartment was observed to be directly drained, please make sure to have this be indirectly drained.

Produce/Market Floor:

- All dry storage was observed to be above the floor six inches.
- The walk-in cooler box was observed to be below 41°F.

Restaurant Area:

- The hand wash sink was observed to be fully stocked.
- All cold holding units were observed to be or or below 41°F.
- All hot holding temperatures were observed to be above 135°F.

Please note that a re-inspection for the equipment that is moved will be scheduled as soon as the plans are approved. This is the second time this facility has made a major remodel with out notifying our department. As a reminder, any major changes made to the facility require a plan check submittal to be submitted to this department and the city's planning

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