



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: LOS AMIGOS MARKET	BUSINESS PHONE: (559) 992-3261	RECORD ID#: PR0000338	DATE: October 19, 2016
FACILITY SITE ADDRESS: 1805 DAIRY AVE	CITY: CORCORAN	ZIP CODE: 93212	INSPECTION TYPE: 1ST FOLLOW UP INSPECTION
OWNER NAME: ADEL MOHAMED ALI/NABIL AHMED	CERTIFIED FOOD MANAGER: KAID ABDULAH	EXP DATE: 10/6/2019	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: None Noted

General Comments:

This re-inspection was conducted to confirm compliance with the violations issued in the last inspection on September 01, 2016.

Temperature of the the open display refrigerator was measured under 41 F.
No foul smell was present near the grease interceptor. No water was observed on the floor around the grease interceptor.
Facility replaced underground piping to fix the water backup issue.
Soda nozzles were observed clean.
All the violations issued in the last inspection have been corrected.
Thank you for your cooperation.

RESULTS OF EVALUATION: <input checked="" type="checkbox"/> PASS <input 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> </u> N/A <input type="checkbox"/> 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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FACILITY NAME: LOS AMIGOS MARKET	BUSINESS PHONE: (559) 992-3261	RECORD ID#: PR0000338	DATE: September 01, 2016
FACILITY SITE ADDRESS: 1805 DAIRY AVE	CITY: CORCORAN	ZIP CODE: 93212	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: ADEL MOHAMED ALI/NABIL AHMED	CERTIFIED FOOD MANAGER: KAID ABDULAH	EXP DATE: 10/6/2019	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 COLD HOLDING TEMPERATURE(S) [HSC 113996]

Description/Corrective Action: The open display refrigerator was measured between 46 - 48 F. Upon notification, the operator adjusted the temperature of this unit. Please monitor the temperature of food items in this refrigerator to ensure that they are being held a temperature of 41 F or below.

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

Description/Corrective Action: Meat was being thawed in the three compartment sink. Frozen meat items must NOT be thawed in this manner. If you want to use running water for thawing, the frozen meat items must be completely submerged under potable running water at a water temperature of 70 F or below.

Ice scoop was present inside the bin of the ice machine.

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

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

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

Description/Corrective Action: Grease was accumulated in the baffles of the exhaust hood. Please clean the baffles to remove accumulated grease.

Foul smell was present near the grease interceptor that is located inside the facility. Additionally, water was observed on the floor around the grease interceptor. Please fix the cause of this foul smell.

General Comments:

Hand wash station had soap and paper towels.
All other cold holding units were measured at satisfactory temperatures.

Please fix all the above noted violations. A reinspection shall be conducted on to confirm compliance with all the violations listed above. If more than one reinspection is required, your facility shall be billed for each subsequent inspection.

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