



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: R S LIQUOR	BUSINESS PHONE: (559) 992-8053	RECORD ID#: PR0000111	DATE: October 25, 2016
FACILITY SITE ADDRESS: 1004 DAIRY AVE	CITY: CORCORAN	ZIP CODE: 93212	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: JAGTAR SINGH	CERTIFIED FOOD MANAGER: JAGTAR SINGH	EXP DATE: 3/10/2016	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: IMPROPER COLD HOLDING TEMPERATURE(S) [HSC 113996]

Description/Corrective Action: The cold holding unit to the right of the cashier area was noted to be at 49°F. Although this unit was lowered at the time of the inspection, the temperature of the unit did not lower. This unit holds prepackaged sandwiches, butter, bacon, and eggs. These were moved into the walk-in during the inspection. Please make sure to repair this unit before the next re-inspection and use the thermometer on site to measure that the temperature within the unit is at or below 41°F.

General Comments:

The hot holding foods were noted to be above 135°F.
All dry storage foods were noted to be above the floor.
The walk-in refrigerator was noted to be below 41°F.
The hand wash station was observed to be fully stocked.
The restroom was observed to be fully stocked.
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

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



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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: R S LIQUOR	BUSINESS PHONE: (559) 992-8053	RECORD ID#: PR0000111	DATE: January 14, 2016
FACILITY SITE ADDRESS: 1004 DAIRY AVE	CITY: CORCORAN	ZIP CODE: 93212	INSPECTION TYPE: 2ND+ FOLLOWUP INSPECTION
OWNER NAME: JAGTAR SINGH	CERTIFIED FOOD HANDLER: JAGTAR SINGH	EXP DATE: 3/10/2016	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 FACILITY OR EQUIPMENT [HSC 114161-114182 & 114257]

Description/Corrective Action: The grease cup holder was missing in the hood exhaust system. The operator notified that the cup shall be provided very soon.

General Comments:

Except the violation noted above, all other violations have been fixed. The nozzles of the soda machine were very clean. The temperature of the food items in the hot holding unit was measured above 135 F. The cold holding unit located by the cashier station was measured at 41 F. The facility has obtained a thermometer to monitor temperature of food items.

Please fix the above noted violation. 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): N/A <input type="checkbox"/> Potential Food Safety All Star:
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Vikram Singh

Received By:

Agency Representative

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: R S LIQUOR	BUSINESS PHONE: (559) 992-8053	RECORD ID#: PR0000111	DATE: December 10, 2015
FACILITY SITE ADDRESS: 1004 DAIRY AVE	CITY: CORCORAN	ZIP CODE: 93212	INSPECTION TYPE: 1ST FOLLOW UP INSPECTION
OWNER NAME: JAGTAR SINGH	CERTIFIED FOOD HANDLER: JAGTAR SINGH	EXP DATE: 3/10/2016	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: Mildew was observed in the nozzles of the soda machine. Please clean these nozzles frequently to avoid accumulation of mildew.

Violation: LACK OF OR IMPROPER USE OF THERMOMETERS [HSC 114157-114159]

Description/Corrective Action: This facility still hasn't obtained a digital thermometer to monitor temperature of food items. Please obtain a digital thermometer with a probe.

This violation was also issued in the routine inspection conducted on September 15, 2015.

Violation: IMPROPER HOT HOLDING TEMPERATURE(S) [HSC 113996]

Description/Corrective Action: Some food items in the hot holding unit were measured between 108 F and 121 F. The operator discarded the items during inspection.

This violation was noted in the routine inspection conducted on September 15, 2015.

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

Description/Corrective Action: The grease cup holder was missing in the hood exhaust system. Please provide a grease cup holder.

This violation was also issued in the routine inspection conducted on September 15, 2015.

General Comments:

A reinspection was conducted today to confirm the compliance with the violations issued on September 15, 2015. The ambient temperature of the cold holding unit was measured at 40 F. The baffles of the hood have been cleaned.

Please correct the above noted violations. Your facility shall be billed \$220 for the next inspection that shall be conducted on or after December 17, 2015.

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