



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: 7-ELEVEN #26170D	BUSINESS PHONE: (559) 584-2398	RECORD ID#: PR0000491	DATE: June 28, 2016
FACILITY SITE ADDRESS: 395 N 11TH AVE	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: RAVINDER & HARPREET SAHOTA	CERTIFIED FOOD MANAGER: HARPREET SAHOTA	EXP DATE: 6/25/2015	INSPECTOR: Liliana Stransky - 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 MAINTENANCE OF HANDWASH FACILITIES [HSC 113953 - 113593.2]

Description/Corrective Action: The hot water for the hand washing station took several minutes to heat up. The operator indicated that at times the hot water leaks and they have to turn it off. Please repair it so the water heats up to a minimum of 100F upon use.

General Comments:

- Routine inspection:
- Observed hand washing station stocked with hand soap, paper towels.
- The hot holding temperatures were noted above 135F.
- The refrigeration temperatures were observed below 41F.
- Place chain around CO2 canisters. Overall the facility was noted in good operating condition.

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:

Liliana Stransky - 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: 7-ELEVEN #26170D	BUSINESS PHONE: (559) 584-2398	RECORD ID#: PR0000491	DATE: May 15, 2015
FACILITY SITE ADDRESS: 395 N 11TH AVE	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: RAVINDER & HARPREET SAHOTA	CERTIFIED FOOD HANDLER: HARPREET SAHOTA	EXP DATE: 6/25/2015	INSPECTOR: Yatee Patel - 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:

General cleaning required in the back storage area.

All hot holding temperatures were above 135F.

All cold holding units measured at or below 41F

Over all facility in good operating condition.

New warming unit is installed for prepackaged items.

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:

Yatee Patel - REHS

Agency Representative

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: 7-ELEVEN #26170	BUSINESS PHONE: (559) 584-2398	RECORD ID#: PR0000491	DATE: July 09, 2014
FACILITY SITE ADDRESS: 395 N 11TH AVE	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: RAVINDER & HARPREET SAHOTA	CERTIFIED FOOD HANDLER: HARPREET SAHOTA	EXP DATE: 6/25/2015	INSPECTOR: Liliana Stransky - 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 MAINTENANCE OF HANDWASH FACILITIES [HSC 113953 - 113593.2]

Description/Corrective Action: The hand washing sink does not dispense hot water. Hot water is present in the 3 compartment sink but it is also required at the front sink. Please repair.

General Comments:

Fast food items are kept frozen, heated in the oven and transferred to warming units for hot holding. Burritos and hot dogs were above 135°F. Refrigerators were all below 41°F.

Please make sure all areas of the facility are kept clean and uncluttered, especially in the back storage room.

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:

David G...

Liliana Stransky - REHS

Received By:

Agency Representative

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