



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> HANFORD GAS	<b>BUSINESS PHONE:</b> (559) 582-2227	<b>RECORD ID#:</b> PR0009745	<b>DATE:</b> October 31, 2016
<b>FACILITY SITE ADDRESS:</b> 1775 GLENDALE AVE	<b>CITY:</b> HANFORD	<b>ZIP CODE:</b> 93230	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> HANFORD GAS	<b>CERTIFIED FOOD MANAGER:</b> Not Specified	<b>EXP DATE:</b>	<b>INSPECTOR:</b> Luis Flores - 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: Hot water to neither men's nor women's handwash sinks provide hot water in a timely bases. Hot water must be readily provided to these units. installation of point of use hot water heaters will be required if hot water from the central heater unit is unable to provide hot water to restrooms.

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

Description/Corrective Action: The open refrigeration unit storing luncheon food products was observed holding at a temperature of up to 57 F. All products were removed from the unit and placed in the walkin box refrigerator. At least two manufacturer sealed sandwich products were observed with swelled packaging. Those products were removed from sale.

General Comments:

Other than the listed issues in this report, the facility was observed in good operational 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:

Luis Flores - REHS

Agency Representative

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



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> HANFORD GAS	<b>BUSINESS PHONE:</b> (559) 582-2227	<b>RECORD ID#:</b> PR0009745	<b>DATE:</b> November 02, 2015
<b>FACILITY SITE ADDRESS:</b> 1775 GLENDALE AVE	<b>CITY:</b> HANFORD	<b>ZIP CODE:</b> 93230	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> HANFORD GAS	<b>CERTIFIED FOOD HANDLER:</b> Not Specified	<b>EXP DATE:</b>	<b>INSPECTOR:</b> Luis Flores - 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:

An inspection performed today revealed the retail food facility is very well maintained and operated.  
All hot food and cold food holding temperatures met State Food Code requirements.

<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:

Luis Flores - REHS

Received By:

Agency Representative

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



**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/health/ehs

**FOOD SAFETY EVALUATION REPORT**

<b>FACILITY NAME:</b> ARCO AM-PM	<b>BUSINESS PHONE:</b> (310) 251-4882	<b>RECORD ID#:</b> PR0007657	<b>DATE:</b> January 31, 2014
<b>FACILITY SITE ADDRESS:</b> 1775 GLENDALE AVE	<b>CITY:</b> HANFORD	<b>ZIP CODE:</b> 93230	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> BEN NIKFARJAM	<b>CERTIFIED FOOD HANDLER:</b> BALTIMORE PINTO GIL	<b>EXP DATE:</b> 11/15/2017	<b>INSPECTOR:</b> 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:** IMPROPER LABELING OF PREPACKAGED FOODS [HSC 114089-114090]

**Description/Corrective Action:** Please label your ice bags since it is bagged at the facility: The label should include name and contact number of facility.

**General Comments:**

Overall facility was very clean and in good condition.  
 Temperature logs were noted.  
 Only pre-packaged frozen foods are heated up.  
 Condiment unit was at 41°F and all other cold holding units were satisfactory.  
 Ice-machine was noted with very little mild-dew that was cleaned onsite during inspection with bleach solution towel.  
 Thank you.

<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:

*Yatee Patel - REHS*

Received By: \_\_\_\_\_

\_\_\_\_\_  
Agency Representative

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