



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

Table with 4 columns: FACILITY NAME, BUSINESS PHONE, RECORD ID#, DATE, FACILITY SITE ADDRESS, CITY, ZIP CODE, INSPECTION TYPE, OWNER NAME, CERTIFIED FOOD MANAGER, EXP DATE, INSPECTOR.

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. Operator was asked to immediately clean the nozzles. The nozzles must be cleaned at least twice a week to maintain their cleanliness.

Lots of settled dust/ debris was noticed in the walk-in cooler. Please thoroughly clean the walk-in cooler.

Violation: IMPROPER EXCLUSION OF VERMIN OR ANIMALS [HSC 114259-114259.3]

Description/Corrective Action: Many flies were observed in the facility. Feces of mice were observed underneath the soda machine. Please contact a pest control service provider to help you mitigate these issues.

Violation: IMPROPER MAINTENANCE OF HANDWASH FACILITIES [HSC 113953 - 113593.2]

Description/Corrective Action: Hand soap and paper towels were not present at the hand wash station. Please ensure that hand soap and paper towels are present at the hand wash station at all times.

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

Description/Corrective Action: Facility operator did not have a thermometer to measure temperature of food items. Please obtain a digital thermometer with probe to check temperature of food items.

General Comments:

Please fix the above noted violations. A reinspection shall be conducted on or after December 5, 2016 to confirm compliance with the above noted violations. If any additional reinspections are required, your facility shall be billed \$225 for each subsequent inspection.

RESULTS OF EVALUATION: [ ] PASS [X] NEEDS IMPROVEMENT [ ] FAIL

Reinspection Required: Yes: [X] No: [ ]

Reinspection Date (on or after): 12/5/2016

[ ] Potential Food Safety All Star:

Handwritten signature in blue ink.

Received By:

Vikram Manke

Agency Representative

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



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FOOD SAFETY EVALUATION REPORT

<b>FACILITY NAME:</b> KETTLEMAN CITY MARKET 1	<b>BUSINESS PHONE:</b> (559) 386-0304	<b>RECORD ID#:</b> PR0009506	<b>DATE:</b> February 12, 2016
<b>FACILITY SITE ADDRESS:</b> 216 BECKY PEASE	<b>CITY:</b> KETTLEMAN CITY	<b>ZIP CODE:</b> 93239	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> ABDUL JALIL NAGI AL ROBIAI	<b>CERTIFIED FOOD HANDLER:</b> Not Specified	<b>EXP DATE:</b>	<b>INSPECTOR:</b> 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:** RESTROOM FACILITIES NOT MAINTAINED [HSC 114250 & 114276]

**Description/Corrective Action:** Soap and paper towels were not present in the restroom. Please provide these missing items.

**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 the nozzles frequently to avoid accumulation of mildew.

General Comments:

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:

Vikram Singh

Agency Representative

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**FOOD SAFETY EVALUATION REPORT**

<b>FACILITY NAME:</b> KETTLEMAN CITY MARKET 1	<b>BUSINESS PHONE:</b> (559) 386-0304	<b>RECORD ID#:</b> PR0009506	<b>DATE:</b> July 13, 2015
<b>FACILITY SITE ADDRESS:</b> 216 BECKY PEASE	<b>CITY:</b> KETTLEMAN CITY	<b>ZIP CODE:</b> 93239	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> ABDUL JALIL NAGI AL ROBIAI	<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:** RESTROOM FACILITIES NOT MAINTAINED [HSC 114250 & 114276]

**Description/Corrective Action:** No soap and paper towel dispensers were either present/stocked. Install the required dispensers and maintain them.

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

**Description/Corrective Action:** The ice machine scoop was observed stored in the unit ice bed instead of in an exterior approved holding unit. Remove the ice scoop and properly store the unit.

**Violation:** VERMIN INFESTATION [HSC 114259.1]

**Description/Corrective Action:** Rodent droppings were observed along the back storage floor/wall juncture areas. Rodent droppings were also observed in the cupboard below the slushi self-service counter at the front of the store. Clean-out all droppings and sanitize those areas with a disinfectant.

No glue traps were observed in the specified areas. The facility needs to install glue traps as a control measure. These need to be installed either by the facility operator or the facility's pest control service.

**Violation:** IMPROPER MAINTENANCE OF HANDWASH FACILITIES [HSC 113953 - 113593.2]

**Description/Corrective Action:** No soap dispenser was present at the back area food prep handwash sink and the paper towel dispenser was empty.

**General Comments:**

Other than the listed violations, overall the store area was observed in relatively clean condition.

The walkin box cooler and individual freezer units were all working satisfactorily. The hot food warming units was found to be operating well as hot foods were monitored at above 135 F. However, it was noted that the rear area of the unit operates at a slightly lower temperature as compared with the middle and front sections of the unit.

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