



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> BEST BUY MARKET	<b>BUSINESS PHONE:</b> (559) 585-8515	<b>RECORD ID#:</b> PR0000337	<b>DATE:</b> January 17, 2017
<b>FACILITY SITE ADDRESS:</b> 1798 N 10TH AVE	<b>CITY:</b> HANFORD	<b>ZIP CODE:</b> 93230	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> JOSEPH P. NUGENT	<b>CERTIFIED FOOD MANAGER:</b> LORI A VANNESS	<b>EXP DATE:</b>	<b>INSPECTOR:</b> 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: None Noted

General Comments:

Meat Department:

All cold holding temperatures of the cold holding units including the cold holding display cases were noted to be at or below 41°F.

All food items were observed to be above the floor six inches.

The hand wash station in this department was observed to be fully stocked with hot water, soap, and paper towels.

Produce Department:

All milk cases and cold holding temperatures were noted to be below 41°F.

All items were observed to be above the floor six inches.

General Floor Sales Area:

The temperature of the hot holding unit with which holds the chickens was noted to be at 135°F.

All food items were observed to be organized and well maintained.

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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<b>FACILITY NAME:</b> BEST BUY MARKET	<b>BUSINESS PHONE:</b> (559) 585-8515	<b>RECORD ID#:</b> PR0000337	<b>DATE:</b> June 13, 2016
<b>FACILITY SITE ADDRESS:</b> 1798 N 10TH AVE	<b>CITY:</b> HANFORD	<b>ZIP CODE:</b> 93230	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> JOSEPH P. NUGENT	<b>CERTIFIED FOOD MANAGER:</b> MARK A PIPKIN/ LORI A VANNESS	<b>EXP DATE:</b> 11/15/2016	<b>INSPECTOR:</b> 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 HOT HOLDING TEMPERATURE(S) [HSC 113996]

Description/Corrective Action: Observed rotisserie chicken in the warmer unit at a range of 99F - 110F. The manager removed the chicken and the unit will be serviced before it is used again. The store policy is to keep the chicken at 165F. Please ensure that the unit can maintain the hot holding temperature at a minimum of 135F at all times.

General Comments:

Overall the facility was observed sanitary and food was properly stored both out on the floor, isles and back storage rooms and walk-ins.

The cold holding units were noted at or below the required temperatures.

Please address the temperature monitoring violation for the rotisserie chicken as noted above.

Thank you!

<b>RESULTS OF EVALUATION:</b> <input type="checkbox"/> PASS <input checked="" 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:

Received By:

Liliana Stransky - REHS

Agency Representative

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FOOD SAFETY EVALUATION REPORT

<b>FACILITY NAME:</b> BEST BUY MARKET	<b>BUSINESS PHONE:</b> (559) 585-8515	<b>RECORD ID#:</b> PR0000337	<b>DATE:</b> December 16, 2015
<b>FACILITY SITE ADDRESS:</b> 1798 N 10TH AVE	<b>CITY:</b> HANFORD	<b>ZIP CODE:</b> 93230	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> JOSEPH P. NUGENT	<b>CERTIFIED FOOD HANDLER:</b> MARK A PIPKIN/ LORI A VANNESS	<b>EXP DATE:</b> 11/15/2016	<b>INSPECTOR:</b> Susan Lee-Yang - 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: SPOILED OR ADULTERATED FOOD PRODUCTS DISPLAYED

[HSC 113980 & 114055]

**Description/Corrective Action:** Observed and removed one can of 6 lb 9 oz can of Juanita's Mexican style Hominy due to being severely dented.  
Observed and removed one 1 oz bag of Happy Yogis Yogurt and Fruit Snacks due to past expiration date.  
Ensure that damaged food products or past due baby food products are not sold to customers.

General Comments:

- Restrooms and hand wash stations have hot water, soap and paper towels.
- All cold holding units were noted at or below 41F.
- Observed food products stored off the ground.
- Observed all prepackaged products properly labeled.
- Facility is 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:

Susan Lee-Yang - REHS

Agency Representative

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