



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: FARMERS MINI MART	BUSINESS PHONE: (559) 923-4244	RECORD ID#: PR0000416	DATE: July 06, 2016
FACILITY SITE ADDRESS: 2496 N 10TH AVE	CITY: LATON	ZIP CODE: 93242	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: NIRBHAI SINGH	CERTIFIED FOOD MANAGER: Not Specified	EXP DATE:	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: Paper towels were available for drying hands but these were not kept inside the dispenser or near the hand washing sink. Restock the dispenser and keep the hand washing station fully stocked.

Violation: RESTROOM FACILITIES NOT MAINTAINED [HSC 114250 & 114276]

Description/Corrective Action: The toilet in the restroom is said to have a water leak at the base. Repair it and have the restroom available for use. Restroom facilities are available for employees inside the home while repairs take place.

Violation: OTHER PERMIT VIOLATION

Description/Corrective Action: You can not serve coffee at this facility due to the water quality monitoring that is very limited. Please remove the coffee machine and only keep the frapuccino dispenser.

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

Description/Corrective Action: Clean the facility daily and remove clutter to prevent harborage of pests.
Clean soda nozzles and slurpee nozzles to prevent mildew growth and cross contamination.
Remove all excess clutter from back storage room.

General Comments:

Overall the facility was unsanitary. Only pre-cooked burritos are kept in the warming unit for sale and all other foods are pre-packaged. Reduce cross contamination risk by cleaning all work surfaces as often as necessary.

You are due to have a water sample analyzed for total coliforms. Please drop one off before 7/31/16.

Thank you for your cooperation.

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



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OWNER NAME: NIRBHAI SINGH	CERTIFIED FOOD MANAGER: Not Specified	EXP DATE:	INSPECTOR: Liliana Stransky - REHS

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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

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: FARMERS MINI MART	BUSINESS PHONE: (559) 923-4244	RECORD ID#: PR0000416	DATE: July 09, 2015
FACILITY SITE ADDRESS: 2496 N 10TH AVE	CITY: LATON	ZIP CODE: 93242	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: NIRBHAI SINGH	CERTIFIED FOOD HANDLER: Not Specified	EXP DATE:	INSPECTOR: ABEL SIMON

The items (if any) listed below identify the violation(s) that must be corrected. Thank you for your cooperation.
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Violation: IMPROPER MAINTENANCE OF FACILITY OR EQUIPMENT [HSC 114161-114182 & 114257]

Description/Corrective Action: Observed a hole in the ceiling leaking water above chips in front of the soda dispenser.
Facility operator noted they are aware of situation and have contacted repair company.

General Comments:

All cold holding units noted at satisfactory temperature.

Restrooms were 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:

ABEL SIMON

Received By:

Agency Representative

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: FARMERS MINI MART	BUSINESS PHONE: (559) 923-4242	RECORD ID#: PR0000416	DATE: February 25, 2013
FACILITY SITE ADDRESS: 2496 N 10TH AVE	CITY: LATON	ZIP CODE: 93242	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: NIRBHAI SINGH	CERTIFIED FOOD HANDLER: Not Specified	EXP DATE:	INSPECTOR: 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: None Noted

General Comments:

All cold holding units were noted at or below 41° F.

Corn dogs, burritos, and chicken were noted above 135° F.

Facility uses microwave to reheat food items.

All food items are received precooked.

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:

Susan Lee-Yang - REHS

Received By:

Agency Representative

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