



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> FOODS CO #520	<b>BUSINESS PHONE:</b> (559) 585-2080	<b>RECORD ID#:</b> PR0000347	<b>DATE:</b> October 26, 2016
<b>FACILITY SITE ADDRESS:</b> 1850 W LACEY BLVD	<b>CITY:</b> HANFORD	<b>ZIP CODE:</b> 93230	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> RALPHS GROCERY CO	<b>CERTIFIED FOOD MANAGER:</b> jennet guerra	<b>EXP DATE:</b> 1/1/2017	<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 MAINTENANCE OF FACILITY OR EQUIPMENT [HSC 114161-114182 & 114257]

**Description/Corrective Action:** Improvement in the overall maintenance of the bakery is needed. This includes removing clutter and deep cleaning all work surfaces on a regular basis. Numerous flies were noted in this area of the facility and added measures of pest control may be needed to keep flies away.

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

**Description/Corrective Action:** One of the freezer units in the food isles was observed at 40F. Please monitor the freezer and make sure it keeps temperature at or below 0F.

The raw egg display case was observed above 41F. Please make sure this unit is able to hold eggs at or below 41F. If not, please transfer and display eggs in a separate unit.

**General Comments:**

Overall observations during today's routine inspection:

Refrigeration units were noted below 41F, with the exception of those noted above.

The cooked chicken was held above 145F. The chicken is kept for 2 hours inside the warmer unit and then discarded.

Food items were displayed properly a minimum of 6 inches above the floor.

The restroom facilities were well maintained. Soap, paper towels and hot water were present.

The hand washing stations were stocked with hand soap and paper towels at each department.

Overall the facility was observed organized and well maintained.

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



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<b>OWNER NAME:</b> RALPHS GROCERY CO	<b>CERTIFIED FOOD MANAGER:</b> jennet guerra	<b>EXP DATE:</b> 1/1/2017	<b>INSPECTOR:</b> 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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<b>FACILITY NAME:</b> FOODS CO #520	<b>BUSINESS PHONE:</b> (559) 585-2080	<b>RECORD ID#:</b> PR0000347	<b>DATE:</b> April 21, 2016
<b>FACILITY SITE ADDRESS:</b> 1850 W LACEY BLVD	<b>CITY:</b> HANFORD	<b>ZIP CODE:</b> 93230	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> RALPHS GROCERY CO	<b>CERTIFIED FOOD HANDLER:</b> jennet guerra	<b>EXP DATE:</b> 1/1/2017	<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: None Noted

General Comments:

All cold holding units were at or below 41F.

The walk in freezer was replaced with a smaller one. All temperatures were satisfactory.

All prepackaged foods are rotated daily.

Deli was in good condition. Hand washing station was used by employees.

3 compartment sink was satisfactory and stripes were available to check concentrations.

Over all food facility was in good operating condition.

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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<b>FACILITY NAME:</b> FOODS CO #520	<b>BUSINESS PHONE:</b> (559) 585-2080	<b>RECORD ID#:</b> PR0000347	<b>DATE:</b> October 29, 2015
<b>FACILITY SITE ADDRESS:</b> 1850 W LACEY BLVD	<b>CITY:</b> HANFORD	<b>ZIP CODE:</b> 93230	<b>INSPECTION TYPE:</b> INITIAL COMPLAINT INSPECTION
<b>OWNER NAME:</b> RALPHS GROCERY CO	<b>CERTIFIED FOOD HANDLER:</b> jennet guerra	<b>EXP DATE:</b> 1/1/2017	<b>INSPECTOR:</b> ABEL SIMON

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:

Today's inspection was conducted as an initial follow up to a complaint alleging that a food product (El Mexicano Sopes) was purchased at this facility had mold on it.

After reviewing the food products, there was no product of that in stock at the facility and the other brand of sopes (Cacique) had no observed mold growth on their products.

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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