



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> QUICK SHOP MARKET	<b>BUSINESS PHONE:</b> (559) 584-7457	<b>RECORD ID#:</b> PR0000607	<b>DATE:</b> September 12, 2016
<b>FACILITY SITE ADDRESS:</b> 801 S PHILLIPS ST	<b>CITY:</b> HANFORD	<b>ZIP CODE:</b> 93230	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> MOHAMED NAAMI	<b>CERTIFIED FOOD MANAGER:</b> N/A	<b>EXP DATE:</b>	<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 HANDWASH FACILITIES [HSC 113953 - 113593.2]

**Description/Corrective Action:** The restroom lacked soap for proper hand washing. Please provide soap.

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

**Description/Corrective Action:** The walk-in had ambient temperature of 45F. Please adjust thermostat and maintain at 41F or below.

**General Comments:**

Foods are stored at or above 6 inches off the floor.  
Overall the facility was noted well maintained.

**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

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



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*web*

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FOOD SAFETY EVALUATION REPORT

<b>FACILITY NAME:</b> QUICK SHOP MARKET	<b>BUSINESS PHONE:</b> (559) 584-7457	<b>RECORD ID#:</b> PR0000607	<b>DATE:</b> September 28, 2015
<b>FACILITY SITE ADDRESS:</b> 801 S PHILLIPS ST	<b>CITY:</b> HANFORD	<b>ZIP CODE:</b> 93230	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> MOSA ALMUNTASER	<b>CERTIFIED FOOD HANDLER:</b> N/A	<b>EXP DATE:</b>	<b>INSPECTOR:</b> Susan Lee-Yang - REHS

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

**Description/Corrective Action:** Cold holding unit storing sandwiches, hot dogs, cheese, pizza and burritos was noted at 46F.  
Lower thermostat and call for service if unit is not able to maintain 41F or below.

**General Comments:**

Cold holding unit storing milk and eggs was noted satisfactory.

Observed all food products stored off the ground.

Please correct today's noted violation.

**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