



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: RITE-AID #6243	BUSINESS PHONE: (559) 587-9574	RECORD ID#: PR0005378	DATE: April 24, 2015
FACILITY SITE ADDRESS: 2500 N 10TH AVE	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: THRIFTY PAYLESS INC	CERTIFIED FOOD HANDLER: Yolanda Sanchez	EXP DATE: 5/8/2018	INSPECTOR: 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: IMPROPER MAINTENANCE OF HANDWASH FACILITIES [HSC 113953 - 113593.2]

Description/Corrective Action: The paper towel dispenser in ice cream serving area was missing paper towels. This was corrected on site. Please remember to have hand wash stations fully stocked with hot water, soap, and paper towels.

Violation: FOODS & EQUIPMENT NOT PROTECTED FROM CONTAMINATION [HSC 113980, 114025-114027]

Description/Corrective Action: Observed ice cream pints on the floor of walk in freezer. Foods should be above floor at least 6 inches. Operator voluntarily discarded 2 ice cream pints that appeared to be open and on the floor.

General Comments:

General floor sales area of store was organized and well maintained.

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

Dry storage area was observed to have items above floor 6 inches.

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

Agency Representative

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



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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: RITE-AID #6243	BUSINESS PHONE: (559) 587-9574	RECORD ID#: PR0005378	DATE: September 26, 2014
FACILITY SITE ADDRESS: 2500 N 10TH AVE	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: THRIFTY PAYLESS INC	CERTIFIED FOOD HANDLER: Not Specified	EXP DATE:	INSPECTOR: Government Intern

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:

Restrooms were fully stocked with paper towels, soap and hot water.
 Cold holding temperatures were at 41°F or colder.
 Items on floor were well stocked and organized.
 Thank you.
 This facility was inspected by government intern Abel Simon.

RESULTS OF EVALUATION: <input checked="" type="checkbox"/> PASS <input type="checkbox"/> NEEDS IMPROVEMENT <input type="checkbox"/> FAIL	Reinspection Required: Yes: <input type="checkbox"/> No: <input checked="" type="checkbox"/>
	Reinspection Date (on or after): <u> N/A </u> <input type="checkbox"/> Potential Food Safety All Star:

Received By: 

Abel Simon
Government Intern
Agency Representative

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: RITE-AID #6243	BUSINESS PHONE: (559) 587-9574	RECORD ID#: PR0005378	DATE: September 03, 2013
FACILITY SITE ADDRESS: 2500 N 10TH AVE	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: THRIFTY PAYLESS INC	CERTIFIED FOOD HANDLER: Not Specified	EXP DATE:	INSPECTOR: Government Intern

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:

Cold holding units were noted at or below 41 F.

Restrooms had hot water, soap, and paper towels.

Facility is cleaned and maintain.

Food products in ice cream unit were frozen.

This facility was inspected by Government Intern Chong Vang.

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:

Government Intern

Agency Representative

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