



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: SAVE MART#36	BUSINESS PHONE: (209) 577-1600	RECORD ID#: PR0000588	DATE: September 06, 2016
FACILITY SITE ADDRESS: 715 W GRANGEVILLE	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: Save Mart Supermarkets	CERTIFIED FOOD MANAGER: DENNIS CHICOINE	EXP DATE: 7/18/2015	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: FOODS & EQUIPMENT NOT PROTECTED FROM CONTAMINATION [HSC 113980, 114025-114027]

Description/Corrective Action: DELI DPT

The 3 compartment sink had no sanitizer available and utensils were noted rinsing in the second compartment. Please make sure to follow all three steps, wash, rinse and sanitize for all food equipment.

A sanitizer buckets lacked sanitizer. Change the sanitizer solution as often as necessary for all the buckets.

Observed raw chicken at ambient temperature and stored near uncovered baked goods that were cooling down. When working with raw chicken, continue the preparation until finished and reduce the time that raw chicken is kept at ambient temperature. As much as possible cool baked products further from the raw chicken prep area. As a recommendation, in your expected remodel, the bakery and deep fryers for the raw chicken should be done at opposite ends of the kitchen.

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

Description/Corrective Action: The display unit for the shell eggs was noted at 50F. This unit should hold at 45F or below. Please monitor closely and move the eggs to a different unit if the temperature doesn't drop to 45F.

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

Description/Corrective Action: DELI DPT

The manager explained that the facility will be remodeled in 2017. A plan submittal to the Department will be required. The walk-in floors need to be redone and finished with a flooring material that is easy to clean. The surface of the current floor is deteriorated and unsealed. This condition makes it difficult to clean the floors and could lead to pest harborage. The same is true for the floor in the meat department and produce back area.

Overall maintenance in the deli department can improve. The walk-in unit had cleaning rags on the floor and some food debris.

MEAT DPT

Observed overstocked freezer reach-in unit. Arrange food product better by placing larger boxes below individual packages that can prevent them from rupturing.

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



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OWNER NAME: Save Mart Supermarkets	CERTIFIED FOOD MANAGER: DENNIS CHICOINE	EXP DATE: 7/18/2015	INSPECTOR: Liliana Stransky - REHS

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General Comments:

DELI

Observed hand washing stations stocked with soap, paper towels and hot water was available.
The refrigeration units were noted at or below 41F.
The steam table was holding temperature of potentially hazardous foods above 135F.
Food manager certification is available.

MEAT DPT

Refrigeration walk-in was below 41F.
Food manager certification is available.
Refrigeration display units were noted at or below 41F.

PRODUCE DPT

Observed hand washing station fully stocked.
Refrigerator was organized and food storage practices were satisfactory.

GENERAL STORE

All food storage was noted above the floor a minimum of 6 inches.
Refrigeration and freezer units were noted at adequate temperatures, except for the egg display unit.

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: SAVE MART#36	BUSINESS PHONE: (209) 577-1600	RECORD ID#: PR0000588	DATE: February 09, 2016
FACILITY SITE ADDRESS: 715 W GRANGEVILLE	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: Save Mart Supermarkets	CERTIFIED FOOD HANDLER: DENNIS CHICOINE	EXP DATE: 7/18/2015	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: SPOILED OR ADULTERATED FOOD PRODUCTS DISPLAYED [HSC 113980 & 114055]

Description/Corrective Action: Observed 1 can of Las Palmas Green Chile Salsa to be adulterated. Facility voluntarily disregarded canned item.

General Comments:

- All cold holding foods were noted at or below 41 F.
- Observed dry foods to be 6 inches above ground.
- Chicken drum sticks was noted at 171 F.
- Facility was clean and well maintained.
- This inspection was conducted by government intern Evelyn Elizalde.

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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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: SAVE MART#36	BUSINESS PHONE: (209) 577-1600	RECORD ID#: PR0000588	DATE: August 20, 2015
FACILITY SITE ADDRESS: 715 W GRANGEVILLE	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: Save Mart Supermarkets	CERTIFIED FOOD HANDLER: DENNIS CHICOINE	EXP DATE: 7/18/2015	INSPECTOR: Susan Lee-Yang - REHS

The items (if any) listed below identify the violation(s) that must be corrected. Thank you for your cooperation.
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Violation: None Noted

General Comments:

- Restrooms and hand wash stations had hot water, soap and paper towels.
- All cold holding units were noted satisfactory.
- Rotisserie chicken was noted at 180F.
- Observed facility organized and well maintained.
- 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

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