



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: STAR MART #7	BUSINESS PHONE: (559) 582-0656	RECORD ID#: PR0009101	DATE: October 19, 2016
FACILITY SITE ADDRESS: 627 W SEVENTH ST	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: SALEH H ALKOBADI	CERTIFIED FOOD MANAGER: SHAWQI ALTOWAYTI	EXP DATE: 4/27/2020	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: IMPROPER LABELING OF PREPACKAGED FOODS [HSC 114089-114090]

Description/Corrective Action: Observed prepackaged sandwiches and salads without labels. Ensure all prepackaged food items are properly labeled. This includes the facility name, product name and ingredients.

General Comments:

Restroom and hand wash sink has hot water, soap and paper towels.

All cold holding units were noted below 41F.

Rice, beans, burritos and taquitos in hot holding units were noted above 41F.

Observed facility clean and maintained.

RESULTS OF EVALUATION: [X] PASS [] NEEDS IMPROVEMENT [] FAIL

Reinspection Required: Yes: [] No: [X]

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



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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: STAR MART #7	BUSINESS PHONE: (559) 582-0656	RECORD ID#: PR0009101	DATE: April 11, 2016
FACILITY SITE ADDRESS: 627 W SEVENTH ST	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: 1ST FOLLOW UP INSPECTION
OWNER NAME: SALEH H ALKOBADI	CERTIFIED FOOD HANDLER: SHAWQI ALTOWAYTI	EXP DATE: 4/27/2020	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:

A follow-up re-inspection was performed today of this facility to verify compliance with required corrective actions for violations noted on the last routine inspection. The following were noted during today's inspection:

- Observed soda nozzles free of mildew accumulation.
- Observed reorganization of food products from chemicals on sales shelf.
- Small cold holding unit next to cook line was noted at 38F.
- Burritos, rice, beans, and chili verde in hot holding units were noted above 135F.
- Observed hood baffles in place.
- Food handlers have valid food handler cards.

Thank you for your cooperation in resolving the previously noted violations.

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:

Susan Lee-Yang - REHS

Received By: _____

Agency Representative _____

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: STAR MART #7	BUSINESS PHONE: (559) 582-0656	RECORD ID#: PR0009101	DATE: March 30, 2016
FACILITY SITE ADDRESS: 627 W SEVENTH ST	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: SALEH H ALKOBADI	CERTIFIED FOOD HANDLER: SHAWQI ALTOWAYTI	EXP DATE: 4/27/2020	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: IMPROPER HOT HOLDING TEMPERATURE(S) [HSC 113996]

Description/Corrective Action: Burritos, corn dogs, beans and shrimp in both hot holding units were noted between 122F - 132F.
Operator raised the temperature of both units during inspection. Ensure all hot holding units are able to hold food products at 135F and above.

Violation: IMPROPER CLEANING OF UTENSILS AND EQUIPMENT [HSC 114095-114099.5 & 114101-114119]

Description/Corrective Action: Observed soda nozzles accumulated with mildew accumulation.
Ensure regular cleaning occurs to prevent accumulation.

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

Description/Corrective Action: Ambient temperature of small reach-in refrigerator next to cook line was noted at 54F.
Remove all food products from this unit and call for service. Ambient temperature of all cold holding units must be 41F and below.

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

Description/Corrective Action: Observed one hood baffle missing.
Ensure hood baffles are in place when unit is in operation.

Violation: NO CURRENT FOOD HANDLER CARD CERTIFICATES FOR EMPLOYEES

Description/Corrective Action: Food workers do not have food handler cards.
Ensure all food workers have food handler cards within 30 days. Operator is responsible to keep copies on-site.

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

Description/Corrective Action: Observed food products stored directly next to chemicals on sales shelf.
Reorganize sales shelf and separate food products from chemicals to prevent possible contamination.

Observed raw shelled eggs stored above cheese inside small reach-in unit.
All ready-to-eat food items must be stored above raw potentially hazardous foods.

General Comments:

Hand wash stations and restroom had hot water, soap and paper towels.

A re-inspection will be performed at no charge to verify compliance with today's noted violations. Should additional re-inspections be required, the facility will be assessed \$225 per inspection.

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