



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: T & A MOBIL MART & DELI	BUSINESS PHONE: (559) 585-1594	RECORD ID#: PR0000316	DATE: January 31, 2017
FACILITY SITE ADDRESS: 1685 N 10TH AVE	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: THOMAS T & YECK MEI CHHAN	CERTIFIED FOOD MANAGER: THOMAS CHHAN	EXP DATE: 4/1/2020	INSPECTOR: Luis Flores - 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 monitored hot and cold food met State Food Code temperature holding requirements.
All hot and cold water supply and ancillary associated equipment was present and functional as required.
The general store and food storage areas were 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:

Luis Flores - REHS

Received By:

Agency Representative

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



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Table with 4 columns: FACILITY NAME, BUSINESS PHONE, RECORD ID#, DATE, FACILITY SITE ADDRESS, CITY, ZIP CODE, INSPECTION TYPE, OWNER NAME, CERTIFIED FOOD MANAGER, EXP DATE, INSPECTOR.

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 COLD HOLDING TEMPERATURE(S) [HSC 113996]

Description/Corrective Action: The small reach-n refrigerator next to the ATM measured at 55F. The two food items that are considered PHFs were removed and discarded by the facility's owner. Please do not store PHFs in this unit, the storage of sodas is okay.

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

Description/Corrective Action: A fly strip was observed in the area between the facility's hand wash sink and freezer. Please remove fly strips, as they are not approved to be in a location where food is prepped. Instead obtain approved UV fly traps.

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

Description/Corrective Action: Chicken and chicken strips in the hot holding measured at 126F. The hot holding unit had two light warmers turned off and could be the reason why the food items were not holding at 135F or above. Please replace the two warmer lights as soon as possible. The warmer unit was increased in temperature during the inspection.

In order to ensure proper hot holding temperatures, please make sure to replace the batteries on the facility's digital tip thermometer.

General Comments:

Hand wash station was stocked with soap, paper towels, and hot water. All cold holding units, excepts for the above mentioned unit, measured at or below 41F. Please work on correcting the violations in timely manner.

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

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

Reinspection Date (on or after): N/A

[] Potential Food Safety All Star:

Handwritten signature in blue ink.

Received By:

Veronica Ochoa -REHS

Agency Representative

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: T & A MOBIL MART & DELI	BUSINESS PHONE: (559) 585-1594	RECORD ID#: PR0000316	DATE: December 16, 2015
FACILITY SITE ADDRESS: 1685 N 10TH AVE	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: THOMAS T & YECK MEI CHHAN	CERTIFIED FOOD HANDLER: THOMAS CHHAN	EXP DATE: 4/1/2020	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: Fried chicken, corn dogs and chicken strips in hot holding unit was noted between 124F-128F. Increase temperature of hot holding unit and ensure hot food products are at least 135F. Facility has digital thermometer.

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

Description/Corrective Action: Observed food products in the freezer stored directly on the ground. All food products must be stored at least 6 inches off the ground.

General Comments:

Restrooms and hand wash stations have hot water, soap and paper towels.

All cold holdin units were noted satisfactory.

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:

Susan Lee-Yang - REHS

Received By:

Agency Representative

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