



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: THIRD ST GROCERY	BUSINESS PHONE: (559) 584-7762	RECORD ID#: PR0000369	DATE: September 11, 2015
FACILITY SITE ADDRESS: 201 W THIRD ST	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: INEZ BANEGAS	CERTIFIED FOOD HANDLER: N/A	EXP DATE:	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:

Cold holding unit was noted satisfactory.
 All food products were stored on the shelves.
 Thank you!

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:

Inez Banegas

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: THIRD ST GROCERY	BUSINESS PHONE: (559) 584-7762	RECORD ID#: PR0000369	DATE: March 04, 2014
FACILITY SITE ADDRESS: 201 W THIRD ST	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: INEZ BANEGAS	CERTIFIED FOOD HANDLER: N/A	EXP DATE:	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 FROM UNAPPROVED SOURCES [HSC 114021 - 114029]

Description/Corrective Action: Observed raw chicken, tamales and frozen peas inside the Tapatia popsicle freezer. Other prepared foods were also noted stored in the walk-in. The operator indicated that the food items were hers an not for sale. Remove these items from the store and keep them at home. The refrigerator units should only display items to be sold to the public. This violation has been noted in the past.

General Comments:

The walk-in unit was observed at 41° F. The restroom was noted clean and well maintained.

Thank you!

RESULTS OF EVALUATION: <input type="checkbox"/> PASS <input checked="" 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:

Inez Banegas

Received By:

Liliana Stransky - REHS

Agency Representative

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: THIRD ST GROCERY	BUSINESS PHONE: (559) 584-7762	RECORD ID#: PR0000369	DATE: March 28, 2013
FACILITY SITE ADDRESS: 201 W THIRD ST	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: INEZ BANEGAS	CERTIFIED FOOD HANDLER: N/A	EXP DATE:	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:

Restroom had hot water, soap, and paper towels.

Cold holding unit was noted satisfactory.

Facility is 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:

Susan Lee-Yang - REHS

Agency Representative

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