



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: SIERRA LIQUOR & DELI	BUSINESS PHONE: (559) 584-8406	RECORD ID#: PR0000221	DATE: January 26, 2017
FACILITY SITE ADDRESS: 1220 N 10TH AVE	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: 1ST FOLLOW UP INSPECTION
OWNER NAME: TEJINDER SINGH JOHAL	CERTIFIED FOOD MANAGER: Walter Cortes	EXP DATE: 4/9/2021	INSPECTOR: Abel Simon - 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 or re-inspection. The following was noted during today's inspection:

The hand wash station was observed to have soap, paper towels and hot water in it.

The entire kitchen and deli area were observed to be notably cleaner. Please make sure to keep up with this type of housekeeping.

There was no leak observed inside the general floor sales area. The store owner stated that the leak was repaired.

There are currently no sales of prepackaged foods. Owner stated they will begin sales of salsas, cream, rice, beans, pico de gallo, ceviche and guacamole once the labels have come in. Please make sure to refer to the California Food Retail Code Section 114098 for proper labeling procedures.

Thank you for correcting all the above noted issues in a timely manner.

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 - REHS

Agency Representative

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



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: SIERRA LIQUOR & DELI	BUSINESS PHONE: (559) 584-8406	RECORD ID#: PR0000221	DATE: January 12, 2017
FACILITY SITE ADDRESS: 1220 N 10TH AVE	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: TEJINDER SINGH JOHAL	CERTIFIED FOOD MANAGER: Walter Cortes	EXP DATE: 4/9/2021	INSPECTOR: Abel Simon - 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 MAINTENANCE OF HANDWASH FACILITIES [HSC 113953 - 113593.2]

Description/Corrective Action: Observed the hand wash station missing soap. This was brought to the attention of the food handler in the kitchen area.

Violation: UNNECESSARY ITEMS AND LITTER (HSC 114257.1)

Description/Corrective Action: There was a sticky trap observed to be in the dry storage area that had a ladle on it as well as other debris. Please make sure to clean this and below the area of the dry storage.

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

Description/Corrective Action: Observed a leak inside the floor sales area. Store owner stated that this was due to the air conditioner unit being recently serviced. Please make sure to have this repaired.

Violation: IMPROPER LABELING OF PREPACKAGED FOODS [HSC 114089-114090]

Description/Corrective Action: Observed salsas, rice, beans, sour cream, and guacamole that are prepackaged inside this facility without proper labels. The food items have a label that indicates the facility's name and the price, but lacked all other requirements as per section 114089 which states the following:

- (a) Food prepackaged in a food facility shall bear a label that complies with the labeling requirements prescribed by the Sherman Food, Drug, and Cosmetic Law (Part 5 (commencing with Section 109875)), 21 C.F.R. 101-Food Labeling, 9 C.F.R. 317-Labeling, Marking Devices, and Containers, and 9 C.F.R. 381-Subpart N Labeling and Containers, and as specified under Sections 114039 and 114039.1.
- (b) Label information shall include the following:
 - (1) The common name of the food, or absent a common name, an adequately descriptive identity statement.
 - (2) If made from two or more ingredients, a list of ingredients in descending order of predominance by weight, including a declaration of artificial color or flavor and chemical preservatives, if contained in the food.
 - (3) An accurate declaration of the quantity of contents.
 - (4) The name and place of business of the manufacturer, packer, or distributor.
 - (5) Except as exempted in the Federal Food, Drug, and Cosmetic Act Section 403(Q) (3)-(5) (21 U.S.C. Sec. 343(q)(3)-(5), incl.), nutrition labeling as specified in 21 C.F.R. 101-Food Labeling and 9 C.F.R. 317 Subpart B Nutrition Labeling.

Please make sure to remove the products in the cold holding display case until the proper labels are obtained.

Violation: IMPROPER HANDWASHING PROCEDURES BY FOODHANDLERS [HSC 113953-113953.4]

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



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: SIERRA LIQUOR & DELI	BUSINESS PHONE: (559) 584-8406	RECORD ID#: PR0000221	DATE: January 12, 2017
FACILITY SITE ADDRESS: 1220 N 10TH AVE	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: TEJINDER SINGH JOHAL	CERTIFIED FOOD MANAGER: Walter Cortes	EXP DATE: 4/9/2021	INSPECTOR: Abel Simon - 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.

Description/Corrective Action: During the inspection, the food handler was observed to serve food to a client and then continue slicing raw meats for the deli. This was brought to the attention of the food handler during the inspection. Food handler was explained the importance of hand washing between changing duties to prevent potential cross contamination. As the inspection was being written, the same food handler was observed serving foods and once again continue working on preparing raw meats without washing their hands. Please make sure to wash hands before handling or preparing food.

General Comments:

The temperature of the foods in the hot holding foods was observed to be above 135°F.

The temperature of the foods in the cold holding unit was noted to be below 41°F.

A re-inspection will be conducted on or after January 26, 2017 to verify that the above noted items have been corrected. Please note that the re-inspection scheduled will not be charged, but any follow up inspections conducted afterwards will be charged a fee.

RESULTS OF EVALUATION: <input type="checkbox"/> PASS <input checked="" type="checkbox"/> NEEDS IMPROVEMENT <input type="checkbox"/> FAIL	Reinspection Required: Yes: <input checked="" type="checkbox"/> No: <input type="checkbox"/>
	Reinspection Date (on or after): <u>1/26/2017</u> <input type="checkbox"/> Potential Food Safety All Star:

Received By: _____

Abel Simon - REHS

Agency Representative

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



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: SIERRA LIQUOR & DELI	BUSINESS PHONE: (559) 584-8406	RECORD ID#: PR0000221	DATE: July 29, 2016
FACILITY SITE ADDRESS: 1220 N 10TH AVE	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: TEJINDER SINGH JOHAL	CERTIFIED FOOD MANAGER: Walter Cortes	EXP DATE: 4/9/2021	INSPECTOR: Abel Simon - 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 COLD HOLDING TEMPERATURE(S) [HSC 113996]

Description/Corrective Action: The temperature of the fried burritos and taquitos in the hot holding area located next to the cash register were noted at 120°F. Operator stated that they had shut off the unit. Manager was notified that hot holding table should be at or above 135°F at all times when there is food that will be sold to the public. Unit was turned on and manager was notified to monitor temperatures more closely.

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

Description/Corrective Action: Observed to pieces of frozen meat inside the freezer to be uncovered and sitting on the rack. All foods should be covered at all times to avoid potential cross contamination.

General Comments:

Hand wash station was observed to be fully stocked.

All hot holding temperatures for the foods in the carnerceria were noted to be above 135°F.

All cold holding temperatures for the foods in the carnerceria and mini mart area were noted to be at or below 41°F.

Restroom was observed to be fully stocked.

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 - REHS

Agency Representative

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



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: SIERRA LIQUOR & DELI	BUSINESS PHONE: (559) 584-8406	RECORD ID#: PR0000221	DATE: May 18, 2016
FACILITY SITE ADDRESS: 1220 N 10TH AVE	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: 1ST FOLLOW UP INSPECTION
OWNER NAME: TEJINDER SINGH JOHAL	CERTIFIED FOOD MANAGER: Walter Cortes	EXP DATE: 4/9/2021	INSPECTOR: Vikram Manke

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 EXCLUSION OF VERMIN OR ANIMALS [HSC 114259-114259.3]

Description/Corrective Action: Many houseflies were observed in the kitchen area and in the store area. Please keep the entrance door closed at all times. Our department recommends installation of a UV fly trap to control houseflies.

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

Description/Corrective Action: Employee used incorrect methods to wash the utensils. Operator only used the middle sink to wash and rinse the utensil and no sanitizer was applied. Per state regulations, a three step method of wash-rinse-sanitize must be utilized to properly clean the utensils and equipment.

Violation: IMPROPER MAINTENANCE OF HANDWASH FACILITIES [HSC 113953 - 113593.2]

Description/Corrective Action: Paper towels were not present at the hand wash station. Please provide paper towels.

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

Description/Corrective Action: Food items in the middle display case unit were observed between 46 and 49 F. On notification, the operator decreased the temperature.

Two containers used for salsa were placed on the work area of the hot holding unit. Salsa in the containers was measured between 81 and 83 F. The operator notified that the containers had been out of refrigerator for two hours. Operator was asked to immediately move the containers to a refrigerator.

General Comments:

This inspection was conducted to verify compliance with the violations issued on April 5, 2016. Operator has obtained a food manager certification. Protective covers have been installed on the overhead lighting units. Exhaust fan has been installed in the restroom. Water leak under the three compartment sink has been fixed.

Cold holding units (besides the one noted above) were measured at satisfactory temperatures per the state law. Items in hot holding unit was measured at satisfactory temperatures per the state law.

Please fix the above noted violations.

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