



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 MARKET	BUSINESS PHONE: (559) 582-7742	RECORD ID#: PR0009212	DATE: May 25, 2016
FACILITY SITE ADDRESS: 502 N IRWIN ST	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: SURJIT SINGH	CERTIFIED FOOD MANAGER: HARJOT KAUR	EXP DATE:	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:

The facility was determined to be in satisfactory operation.

Refrigerated food temperatures were satisfactory. No hot foods were available for temperature monitoring at the time of inspection.

The general store area, back storage room, and walk-in box cooler area were all determined to be 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:

Received By:

Luis Flores - 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 MARKET	BUSINESS PHONE: (559) 582-7742	RECORD ID#: PR0009212	DATE: May 20, 2015
FACILITY SITE ADDRESS: 502 N IRWIN ST	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: SURJIT SINGH	CERTIFIED FOOD HANDLER: HARJOT KAUR	EXP DATE:	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: IMPROPER MAINTENANCE OF HANDWASH FACILITIES [HSC 113953 - 113593.2]

Description/Corrective Action: The restroom handwash sink paper towel dispenser was empty upon inspection.
Dispenser was refilled upon operation notification.

General Comments:

This facility was observed to be in very good operation condition.
Both hot food and cold food holding temperatures met State Food Code requirements.
The general store area was determined to be in exceptionally clean condition.

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): N/A <input type="checkbox"/> Potential Food Safety All Star:

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: STAR MARKET	BUSINESS PHONE: (559) 582-7742	RECORD ID#: PR0009212	DATE: January 09, 2015
FACILITY SITE ADDRESS: 502 N IRWIN ST	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: SURJIT SINGH	CERTIFIED FOOD HANDLER: HARJOT KAUR	EXP DATE:	INSPECTOR: ABEL SIMON

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: NO CURRENT CERTIFIED FOOD SAFETY PERSON ON STAFF [HSC 113947-113947.6]

Description/Corrective Action: Please have manager's certification renewed before next inspection.

General Comments:

All cold holding temperatures noted at 41°F.
 Store is limited in prepackaged food sales.
 Overall facility is organized and well maintained.
 Please have food certification renewed before next routine inspection.
 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:

Purcharan Singh

ABEL SIMON

Received By:

Agency Representative

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