



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

<b>FACILITY NAME:</b> TRI-MART	<b>BUSINESS PHONE:</b> (559) 836-4985	<b>RECORD ID#:</b> PR0000628	<b>DATE:</b> December 16, 2016
<b>FACILITY SITE ADDRESS:</b> 8659 E LACEY BLVD	<b>CITY:</b> HANFORD	<b>ZIP CODE:</b> 93230	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> BALEEGH SAIF MUHARRAM	<b>CERTIFIED FOOD MANAGER:</b> BALEESH MUHARRAM	<b>EXP DATE:</b> 6/17/2016	<b>INSPECTOR:</b> 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:** IMPROPER MAINTENANCE OF FACILITY OR EQUIPMENT [HSC 114161-114182 & 114257]

**Description/Corrective Action:** Observed excess build-up of grease over the hood filters. Deep clean this area to prevent accumulation. Previously noted.

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

**Description/Corrective Action:** Observed raw shell eggs stored at room temperature. Please keep eggs refrigerated at all times.

Observed hamburger patties on the counter. The operator indicated she had just prepared a hamburger and needed to place the meat back in the refrigerator. Please make sure that all foods are kept at appropriate temperatures, if cooked at or above 135F or if cold at or below 41F.

Keep all food covered inside the refrigerator to prevent cross contamination of foods.

**General Comments:**

Observed all hot holding temperatures of food above 150F in the steam table.

The hand washing station had soap, paper towels and hot water.

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:

Liliana Stransky - REHS

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

Description/Corrective Action: Baffles of the exhaust hood had excessive amount of grease; the inside walls of the hood had dust. Please contact a steam cleaning service provider to clean the exhaust hood. One freezer is need of repair. The lid of the freezer has deteriorated and the rubber seal around the lid has come off. Please repair this unit.

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

Description/Corrective Action: Raw beef patties were stored above ready to eat food items. Additionally, one container of chicharones was uncovered. The operator was informed of proper food storage order today. Operator re-arranged all the food items in the refrigerator.

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

Description/Corrective Action: Mildew was present in the nozzles of the soda machine. On notification, the operator cleaned the nozzles. Operator stated that they used to clean the nozzles once per week but now they shall clean the nozzles on a daily basis.

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

Description/Corrective Action: Temperature of the small refrigerator next to the handwash station was measured between 52 F and 58 F. On notification, the operator decreased the temperature of this unit.

General Comments:

Hand wash station had soap, paper towels, and warm water supply. All the cold holding units (except the one noted above) were measured at satisfactory temperature. Three compartment sink had hot water supply, dish soap, and sanitizer. Hot holding units were measured at satisfactory temperature. Food safety certifications were reviewed today. Two employees have recently obtained food handler certification. Owner recently attended the class for food manager certification (proof was provided). Please fix the above noted violations.

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FOOD SAFETY EVALUATION REPORT

<b>FACILITY NAME:</b> TRI-MART	<b>BUSINESS PHONE:</b> (559) 836-4985	<b>RECORD ID#:</b> PR0000628	<b>DATE:</b> June 08, 2016
<b>FACILITY SITE ADDRESS:</b> 8659 E LACEY BLVD	<b>CITY:</b> HANFORD	<b>ZIP CODE:</b> 93230	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> BALEEGH SAIF MUHARRAM	<b>CERTIFIED FOOD MANAGER:</b> BALEESH MUHARRAM	<b>EXP DATE:</b> 6/17/2016	<b>INSPECTOR:</b> 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.

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: \_\_\_\_\_

*Vikram Manke*

Agency Representative \_\_\_\_\_

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