



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: BEST BUY MARKET	BUSINESS PHONE: (559) 924-5623	RECORD ID#: PR0000182	DATE: December 09, 2016
FACILITY SITE ADDRESS: 1135 W BUSH ST	CITY: LEMOORE	ZIP CODE: 93245	INSPECTION TYPE: 1ST FOLLOW UP INSPECTION
OWNER NAME: JOSEPH P. NUGENT	CERTIFIED FOOD MANAGER: AMBER WHITE	EXP DATE: 12/10/2018	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 sink in the bakery department has been repaired. Thank you for correcting the noted issues in a timely manner. Please make sure to continue to monitor this and all equipment to make sure that they are properly working.

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



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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: BEST BUY MARKET	BUSINESS PHONE: (559) 924-5623	RECORD ID#: PR0000182	DATE: December 06, 2016
FACILITY SITE ADDRESS: 1135 W BUSH ST	CITY: LEMOORE	ZIP CODE: 93245	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: JOSEPH P. NUGENT	CERTIFIED FOOD MANAGER: AMBER WHITE	EXP DATE: 12/10/2018	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: REPEAT: The hand wash station in the bakery was observed to not be functioning. As this was noted in the last routine inspection, a re-inspection will be issued to make sure that this hand wash sink has been repaired. Please make sure to repair this issue before the noted re-inspection.

Violation: SPOILED OR ADULTERATED FOOD PRODUCTS DISPLAYED [HSC 113980 & 114055]

Description/Corrective Action: The following food items were voluntarily discarded due to being expired: 5 Happy Bellies 7 Oz Oatmeal Baby Cereal (Expiration dates 11-7-16). Please make sure to routinely check the expiration dates for the baby foods and discard the products that are expired.

General Comments:

Bakery Department:
The cold holding reach-in unit was observed to be below 41°F.
All items in the bakery were observed to be above the floor six inches.

Produce/Floor Sales Area:
Except for the above noted unit, all food items were observed to be organized and well maintained.
The hot holding unit that held the rotisserie chickens was noted to be at 135°F.
The back warehouse area was observed to be well maintained and organized.

Meat Department:
The hand wash station was observed to be fully stocked.
All cold holding temperatures were observed to be below 41°F.
All food items were observed to be above the floor six inches.

A re-inspection will be performed at no charge to verify compliance with today's noted violations on or after Friday December 23, 2016. Should additional re-inspections be required, the facility will be assessed \$225 per inspection. Thank you.

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OWNER NAME: JOSEPH P. NUGENT	CERTIFIED FOOD MANAGER: AMBER WHITE	EXP DATE: 12/10/2018	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.

RESULTS OF EVALUATION: PASS NEEDS IMPROVEMENT FAIL

Reinspection Required: Yes: No:

Reinspection Date (on or after): 12/23/2016

Potential Food Safety All Star:

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: BEST BUY MARKET	BUSINESS PHONE: (559) 924-5623	RECORD ID#: PR0000182	DATE: August 05, 2016
FACILITY SITE ADDRESS: 1135 W BUSH ST	CITY: LEMOORE	ZIP CODE: 93245	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: JOSEPH P. NUGENT	CERTIFIED FOOD MANAGER: LORRAINE JENZEN	EXP DATE: 11/15/2016	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 HOT HOLDING TEMPERATURE(S) [HSC 113996]

Description/Corrective Action: The temperature of the chicken in the rotisserie machine holder was noted to be at 133°F. Please make sure to service this unit as needed. The temperature of all hot holding foods should be kept at or above 135°F.

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

Description/Corrective Action: Meat Department: Observed an employee chewing gum and drinking from a canned soda, then begin to handle raw meats being packaged. Explained to this employee that this is not allowed and to discontinue this practice as this could lead to potential cross contamination.

Violation: IMPROPER EXCLUSION OF VERMIN OR ANIMALS [HSC 114259-114259.3]

Description/Corrective Action: Observed multiple flies in the bakery department. Please make sure to keep foods covered to avoid the flies from landing on the foods. Although there are UV lights installed in the bakery, there are still many flies found in this area. Please consider installing air curtains over the entrances of this facility to combat this issue.

Violation: SPOILED OR ADULTERATED FOOD PRODUCTS DISPLAYED [HSC 113980 & 114055]

Description/Corrective Action: Food operator voluntarily discarded one can of Green Giant steam crisp Mexicorn for being excessively dented. Please continue to monitor and discard cans that appear as such.

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

Description/Corrective Action: Bakery Department: Observed the hand wash sink to be non functioning in the bakery. Please make sure to have this repaired. The three compartment sink can be used in the meantime.

Meat Department: Observed the paper towel dispenser to be non functioning at the time of the inspection. Please make sure to repair this unit.

General Comments:

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OWNER NAME: JOSEPH P. NUGENT	CERTIFIED FOOD MANAGER: LORRAINE JENZEN	EXP DATE: 11/15/2016	INSPECTOR: Abel Simon - REHS

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All general floor sales area items were observed to be above the floor six inches.

Restrooms were observed to be fully stocked.

All cold holding temperatures in the bakery and meat department were observed to be at or below 41°F.

Items in the walk-in refrigeration units were observed to be above the floor.

Please make sure to correct the above noted violations.

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:

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