



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/health/ehs

FOOD SAFETY EVALUATION REPORT

FACILITY NAME: DISCOUNT DOLLAR MART	BUSINESS PHONE: (559) 924-2356	RECORD ID#: PR0003698	DATE: June 26, 2014
FACILITY SITE ADDRESS: 1115 W BUSH ST	CITY: LEMOORE	ZIP CODE: 93245	INSPECTION TYPE: 1ST FOLLOW UP INSPECTION
OWNER NAME: SUKHBIR MANGER	CERTIFIED FOOD HANDLER: N/A	EXP DATE:	INSPECTOR: Veronica Santa Cruz-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: Please make sure to place paper towels in the paper towel dispenser near the three compartment sink.

General Comments:

Three compartment sink was stocked with hot water and soap.
The cold holding unit measured at 41F.
Currently, the facility's ice machine was not functioning so the facility is purchasing ice for their ice machine from best buy market.
Also, the facility is currently not selling hot dogs or any hot food items.

RESULTS OF EVALUATION: PASS NEEDS IMPROVEMENT FAIL

Reinspection Required: Yes: No:

Reinspection Date (on or after): N/A

Potential Food Safety All Star:

B. Kadr

Received By:

Veronica Santa Cruz-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: DISCOUNT DOLLAR MART	BUSINESS PHONE: (559) 924-2356	RECORD ID#: PR0003698	DATE: April 11, 2013
FACILITY SITE ADDRESS: 1115 W BUSH ST	CITY: LEMOORE	ZIP CODE: 93245	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: SUKHBIR MANGER	CERTIFIED FOOD HANDLER: N/A	EXP DATE:	INSPECTOR: Veronica Santa Cruz-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 REHEATING PROCEDURES FOR HOT HOLDING [HSC 114016]

Description/Corrective Action: Prepackaged single Sabatasso's pizzas measured at 70F in the newly acquired hot holding unit. The owner of the facility was made aware that the hot holding unit is not intended to reheat food items. Should the owner of the facility wish to sell the pizzas, he may do so by having the customers reheat the pizzas in a microwave.

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

Description/Corrective Action: The owner of the facility recently installed a three compartment sink; however, the sink was not installed to be indirectly drained. Our department will re review the submitted plans to determine if the sink must be re plumbed.

Please provide hand soap as well as dish soap and sanitizer (bleach) at the three compartment sink.

General Comments:

The facility has began selling hot dogs and tornados that are reheated and kept hot on a hot dog hot holding unit. Also, an ice machine was recently installed but not turned on since the owner is currently awaiting a soda fountain machine to be installed. Please remember that the soda machine must be indirectly drained into a floor sink.

Cold holding unit measured at 39F and the restroom was stocked with soap, paper towels, and hot water.

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:

Received By:

Veronica Santa Cruz-REHS

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: DISCOUNT DOLLAR MART	BUSINESS PHONE: (559) 924-2356	RECORD ID#: PR0003698	DATE: December 06, 2012
FACILITY SITE ADDRESS: 1115 W BUSH ST	CITY: LEMOORE	ZIP CODE: 93245	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: SUKHBIR MANGER	CERTIFIED FOOD HANDLER: N/A	EXP DATE:	INSPECTOR: Troy Hommerding-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: Exposed electrical wires were noted in the walk in refrigeration unit, please correct.

An extension cord wired into an electrical connection box in the walk in refrigeration unit is powering a compact florecent light that does not have a protective light cover. Please reomve the extension cord connection and provide the proper light for the walk in refrigeration unit.

Violation: IMPROPER FOOD HANDLING PRACTICES [HSC 113961 - 113973]

Description/Corrective Action: A hot dog warming unit has been installed, this facility does not have the proper requirements for preparing or handling of hot food items. This facility is a dollar store selling prepackaged food only. Please remove hot dog unit. If you wish to continue to serve deli type foods, please consult our office before installing or operating any hot food equipment.

General Comments:

Employee Restrom is fully stocked today.

Walk in refreigeration unit measured at or below 41°F

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

Received By:

Troy Hommerding-REHS

Agency Representative

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