



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: KMART #3982	BUSINESS PHONE: (559) 924-8896	RECORD ID#: PR0000386	DATE: December 05, 2016
FACILITY SITE ADDRESS: 215 W HANFORD/ARMONA RD	CITY: LEMOORE	ZIP CODE: 93245	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: TROY NORRIS	CERTIFIED FOOD MANAGER: Brianna Wynne	EXP DATE: 8/22/2020	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:

All general floor sales area was observed to be well maintained with foods above the floor six inches.

The temperature of the refrigerators was noted to be below 41°F.

Restrooms were observed to be fully stocked with hot water, soap, and paper towels.

Warehouse storage area noted to be in satisfactory condition.

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



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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: KMART #3982	BUSINESS PHONE: (559) 924-8896	RECORD ID#: PR0000386	DATE: June 02, 2016
FACILITY SITE ADDRESS: 215 W HANFORD/ARMONA RD	CITY: LEMOORE	ZIP CODE: 93245	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: TROY NORRIS	CERTIFIED FOOD MANAGER: Julia K. Pierce	EXP DATE: 7/11/2014	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:

Restroom facilities were observed to be fully stocked and well maintained.

Cold holding reach-in unit was noted at being below 41°F.

All dry storage foods were observed at being above the floor six inches.

General floor sales area was observed to be well maintained.

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

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: KMART #3982	BUSINESS PHONE: (559) 924-8896	RECORD ID#: PR0000386	DATE: December 03, 2015
FACILITY SITE ADDRESS: 215 W HANFORD/ARMONA RD	CITY: LEMOORE	ZIP CODE: 93245	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: TROY NORRIS	CERTIFIED FOOD HANDLER: Julia K. Pierce	EXP DATE: 7/11/2014	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: SPOILED OR ADULTERATED FOOD PRODUCTS DISPLAYED [HSC 113980 & 114055]

Description/Corrective Action: Observed 1 can of Green Giant Sweet Corn and 1 can of Green Giant Whole Kernel Sweet Corn to be excessively dented. Operator voluntarily discarded both cans. Please make sure to check the cans and discard cans that are excessively dented.

General Comments:

General floor sales area of facility was noted to be organized and well maintained.

Cold holding temperatures were noted to be below 41°F.

Food court area of store was observed to have a hand wash station 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:

ABEL SIMON

Received By:

Agency Representative

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