



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: OMAR'S FOOD MART	BUSINESS PHONE: (559) 924-5026	RECORD ID#: PR0000304	DATE: January 30, 2017
FACILITY SITE ADDRESS: 161 W D ST	CITY: LEMOORE	ZIP CODE: 93245	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: SANAD OMAR	CERTIFIED FOOD MANAGER: SANAD OMAR	EXP DATE: 6/2/2017	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: UNNECESSARY ITEMS AND LITTER (HSC 114257.1)

Description/Corrective Action: Litter accumulation beneath the walk-in box cooler display racks requires cleaning.

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

Description/Corrective Action: The interior top surface of the ice machine was noted with slime growth. Sanitize clean the identified equipment immediately.

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

Description/Corrective Action: Soda syrup accumulation was noted on machine dispenser nozzles. Clean nozzles daily in a soap solution followed by a sanitizer rinse.

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

Description/Corrective Action: Clean out in and around the microwave oven.

Violation: OTHER PERMIT VIOLATION

Description/Corrective Action: Discontinue blocking direct access to the UST monitoring panel with packaged beverages or any other item. Unencumbered access to the panel is required at all times.

General Comments:

All refrigeration temperatures met Food Code holding requirements.

The general store area was determined to be satisfactorily maintained.

Of note, the Food Safety Manager Certification for Mr. Omar will expire in June of this year. Make certain that a facility owner/operator or employee retains the required certification.

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



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OWNER NAME: SANAD OMAR	CERTIFIED FOOD MANAGER: SANAD OMAR	EXP DATE: 6/2/2017	INSPECTOR: Luis Flores - REHS

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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:
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Received By:

Luis Flores - REHS

Agency Representative

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: OMAR'S FOOD MART	BUSINESS PHONE: (559) 924-5026	RECORD ID#: PR0000304	DATE: July 14, 2016
FACILITY SITE ADDRESS: 161 W D ST	CITY: LEMOORE	ZIP CODE: 93245	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: SANAD OMAR	CERTIFIED FOOD MANAGER: SANAD OMAR	EXP DATE: 6/2/2017	INSPECTOR: Yatee Patel - 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 CLEANING OF UTENSILS AND EQUIPMENT [HSC 114095-114099.5 & 114101-114119]

Description/Corrective Action: 2 compartment sink needs to be empty and ready to use for its intended use. Observed bottles being stored in one of the compartment.

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

Description/Corrective Action: General cleaning and sanitizing needed inside and around deli area. Soda machine area needs to be cleaned frequently. Ice machine also observed with grease on the outside. Hoodless fryer needs to be cleaned and the area around it.

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

Description/Corrective Action: All foods need to be above 6" off the ground. Observed lettuce on the floor in a box.

General Comments:

Please correct above violations.

Use hand washings station frequently.

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:

Yatee Patel - REHS

Agency Representative

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: OMAR'S FOOD MART	BUSINESS PHONE: (559) 924-5026	RECORD ID#: PR0000304	DATE: January 22, 2016
FACILITY SITE ADDRESS: 161 W D ST	CITY: LEMOORE	ZIP CODE: 93245	INSPECTION TYPE: 1ST FOLLOW UP INSPECTION
OWNER NAME: SANAD OMAR	CERTIFIED FOOD HANDLER: SANAD OMAR	EXP DATE: 6/2/2017	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

The cold holding unit which holds the packaged sandwiches was noted to be at 38°F.

The paper towels were observed to be in the appropriate dispenser.

Thank you for correcting the noted violations in a timely manner.

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