



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> SAVE MART #73	<b>BUSINESS PHONE:</b> (559) 924-0594	<b>RECORD ID#:</b> PR0003430	<b>DATE:</b> December 05, 2016
<b>FACILITY SITE ADDRESS:</b> 105 W HANFORD-ARMONA RD	<b>CITY:</b> LEMOORE	<b>ZIP CODE:</b> 93245	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> SAVE MART SUPERMARKETS	<b>CERTIFIED FOOD MANAGER:</b> Ruben Regalado	<b>EXP DATE:</b> 5/26/2018	<b>INSPECTOR:</b> 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:** SPOILED OR ADULTERATED FOOD PRODUCTS DISPLAYED [HSC 113980 & 114055]

**Description/Corrective Action:** Observed the following cans to be excessively dented: Sunny Select Sweet Green Peas, Sunny Select Sliced Mushrooms, Sunny Select Cream Style Corn. Please make sure to routinely check cans and remove cans that appear to be excessively dented. Store manager voluntarily discarded these cans.

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

**Description/Corrective Action:** Observed one of the knives stored in the clean section to require washing. Please make sure to wash utensils more thoroughly. This was brought to the attention of the store manager during the inspection.

**General Comments:**

Bakery Department:  
All cold holding temperatures of the facility were noted to be at or below 41°F.  
All hot holding temperatures were noted to be above 135°F.  
Hand wash stations were observed to be fully stocked.  
All food items were observed to be fully covered.

Meat Department:  
Hand wash station was observed to be fully stocked.  
The temperature of the walk-in refrigerator was observed to be below 41°F.

General Floor Sales Area:  
All cold holding units in both the produce and dairy areas were noted to be below 41°F.  
The temperature of the chicken in the hot holding unit was observed to be above 135°F.  
Food items were observed to be above the floor six inches.

Thank you.

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



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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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<b>FACILITY NAME:</b> SAVE MART #73	<b>BUSINESS PHONE:</b> (559) 924-0594	<b>RECORD ID#:</b> PR0003430	<b>DATE:</b> June 01, 2016
<b>FACILITY SITE ADDRESS:</b> 105 W HANFORD-ARMONA RD	<b>CITY:</b> LEMOORE	<b>ZIP CODE:</b> 93245	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> Save Mart Supermarkets	<b>CERTIFIED FOOD MANAGER:</b> Ruben Regalado	<b>EXP DATE:</b> 5/26/2018	<b>INSPECTOR:</b> Abel Simon - REHS

The items (if any) listed below identify the violation(s) that must be corrected. Thank you for your cooperation.  
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**Violation:** SPOILED OR ADULTERATED FOOD PRODUCTS DISPLAYED [HSC 113980 & 114055]

**Description/Corrective Action:** Manager voluntarily discarded the following cans due to excessive denting: 1 Sunny Select Yellow Cling Peach Halves, 1 Campbell's Beef gravy, 2 Del Monte Sweet Corn Cream, 1 S & W Black beans, and 1 El Pato Jalapeño salsa.

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

**Description/Corrective Action:** Observed a reach in cold holding unit to be at 43°F. This unit was located in the bakery, next to the rotisserie chicken holder. Please make sure to keep this and all cold holding units at or below 41°F at all times.

**General Comments:**

**Bakery Department:**

Apart from the above noted cold holding unit violation, all other temperatures were noted to be maintained at or below 41°F.

The hand wash station was observed to be fully stocked.

The hot holding unit containing the chickens was noted to be above 135°F.

All items in the walk in refrigeration unit were observed to be above the floor.

**Produce Department:**

All cold holding units in this area were observed to be holding below 41°F.

All food items were observed to be above the floor six inches.

**Meat/Deli Department:**

Observed the hand wash sink to be fully stocked with hot water, soap, and paper towels.

All cold holding units were noted to be maintained at or below 41°F.

Observed a cracked light protector inside the walk-in refrigerator. Please have this repaired before the next routine inspection.

The general floor sales area was observed to be organized and well maintained.

The back warehouse area was noted to be organized.

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<b>RESULTS OF EVALUATION:</b> <input checked="" type="checkbox"/> PASS <input type="checkbox"/> NEEDS IMPROVEMENT <input type="checkbox"/> FAIL	<b>Reinspection Required:</b> Yes: <input type="checkbox"/> No: <input checked="" type="checkbox"/> <b>Reinspection Date (on or after):</b> N/A <input type="checkbox"/> Potential Food Safety All Star:
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