



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: TROPICANA ASIAN MARKET	BUSINESS PHONE: (559) 925-1891	RECORD ID#: PR0008790	DATE: September 16, 2016
FACILITY SITE ADDRESS: 142 W D ST	CITY: LEMOORE	ZIP CODE: 93245	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: SANLIGHT TRADING CORP.	CERTIFIED FOOD MANAGER: DELIA MOWREY	EXP DATE: 3/15/2017	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: IMPROPER HOT HOLDING TEMPERATURE(S) [HSC 113996]

Description/Corrective Action: Some of the food items in the hot holding unit measured to be below 135°F. These food items were removed and voluntarily discarded. Please make sure that all the units in the hot holding table are kept above 135°F at all times.

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

Description/Corrective Action: The small unit in the front of house was noted to be holding its temperature above 41°F. Operator stated that the foods being held were foods that did not require to be kept cold. One food item in the case was "flan" which does require to be kept cold. These items were moved to a refrigeration unit. Please note that keep foods that do not require refrigeration in this unit was mentioned in a previous inspection report.

There was a small bag of raw meat observed out on a table. Operator stated the were about to work on that but placed it back in the refrigeration unit. Please make sure not to leave raw meat or any foods that require cold holding out of their respective units unless they will be used at that time.

General Comments:

The hand wash stations were observed to be fully stocked.

Apart from the above noted units, all other cold holding and hot holding units were observed to maintain their temperatures at a satisfactory level.

All dry foods were noted to be above the floor six inches.

All items in the back were observed to be well maintained and organized.

Please make sure to correct the above noted issues.

Thank you.

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

Description/Corrective Action: Two hot holding lights at the steam table were observed not working. As a result, please make sure to frequently change the light bulbs to help ensure foods on the steam table measure at or above 135F.

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

Description/Corrective Action: Cut squash was observed being held inside the produce display case. However, the display case is not a functioning cold holding unit; therefore, only whole produce may be displayed within the case. Any cut produce must be placed a cold holding unit that measures at or below 41F. The cut squash was discarded by an employee during the inspection.

Violation: FOODS FROM UNAPPROVED SOURCES [HSC 114021 - 114029]

Description/Corrective Action: While conducting the inspection of the facility, a lady carrying a paper bag was observed taking out a dessert called Sapin-Sapin from the paper bag and placing on the front display case of the facility. The lady was asked where the product was made and she stated that the product was picked up from someones private home. Approximately 8 packaged Sapin-Sapin were put on display that contained the facility's information; which indicates that the product was made at the facility. As a result of what was observed, the owner of the facility was called immediately and told of the situation that occurred. The owner admitted that some lady made the desserts from a private home. The owner of the facility was made aware that food made from a private home is not allowed to be sold at the facility much less contain information that leads the customer to believe the product was made from the facility since the product displayed a label from the facility. According to the label, the product was made from rice, coconut, milk, yam, and sugar.

The owner was instructed to immediately discontinue allowing someone bake products from their private home and display it as being made at the facility. If such behavior continues, an administrative hearing will take place and can lead to the suspension or revoking of the facility's food vending permit.

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

Description/Corrective Action: Raw eggs were observed being stored directly on top of ready to eat foods in the back reach-in refrigerator. An employee was instructed to store the eggs on the bottom of the unit in case an egg ever cracked and the yolk fell, possibly introducing salmonella.

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

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Description/Corrective Action: Food items in the facility's electric oven measured at 90F. It was observed that the unit was not turned on even though food items were in the unit. According to an employee, the food items were recently cooked and placed in the unit approximately 1 hour prior to the inspection taking place. As a result, the employee was instructed to turn on the unit if food items were going to be placed inside. In the future, please make sure the unit is turned on prior to placing food inside the unit.

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

Description/Corrective Action: The hand wash station adjacent to the facility's grill had a container inside of it at the start of the inspection. The employee was told to not place any containers inside the hand wash sink that the hand wash sink is only intended for hand washing and must be unobstructed at all times.

General Comments:

Due to the violations noted during today's inspection, the facility will be re-inspected on or after September 16, 2016 to verify the violations have been corrected. The re-inspection will be free of charge; however, should the facility need additional inspections to reach compliance, the facility will be assessed \$225 per inspection.

RESULTS OF EVALUATION: PASS NEEDS IMPROVEMENT FAIL

Reinspection Required: Yes: No:

Reinspection Date (on or after): 9/16/2016

Potential Food Safety All Star:

by [signature]

Received By:

Veronica Ochoa -REHS

Agency Representative

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: TROPICANA ASIAN MARKET	BUSINESS PHONE: (559) 925-1891	RECORD ID#: PR0008790	DATE: February 22, 2016
FACILITY SITE ADDRESS: 142 W D ST	CITY: LEMOORE	ZIP CODE: 93245	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: SANLIGHT TRADING CORP.	CERTIFIED FOOD HANDLER: DELIA MOWREY	EXP DATE: 3/15/2017	INSPECTOR: Veronica Ochoa -REHS

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

Description/Corrective Action: Several walls in the kitchen area have accumulated grease on them. Also, grease was visible behind the facility's cooking equipment. Please make sure all equipment, floors, and walls are cleaned on a routine basis so that debris does not accumulate.

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

Description/Corrective Action: The kitchen hand wash station and the employee restroom did not have paper towels. Also, the employee restroom did not have soap in the soap dispenser. Please make sure all hand wash station are stocked with soap and paper towels at all times.

General Comments:

Today's inspection was prompted due to the City of Lemoore requesting our Department to inspect the facility due to a gas leak that was discovered. Upon arrival, it was determined that the gas to the facility was turned off and that someone from the Gas Company would be responding to determine the source of the leak to be able to repair the issue. The facility was being vented (back door open) upon arrival as well.

As a result of the gas being turned off to the facility, the facility does not have hot water. Therefore, no food preparation, warewashing, or cooking may take place until the gas leak has been repaired and the hot water has been restored. The market of the facility may temporarily stay open until the issue has been resolved.

An inspection of the facility was conducted. All cold holding units, except for the small display unit, measured at or below 41F. The small display unit only holds food items that do not have to be refrigerated. Please make sure to only store non-potentially hazardous foods in the display unit since it does not hold at 41F. The facility's ice cream station is currently awaiting the removal of the ice cream display case (no ice cream is being sold). Please work on correcting the violations noted above.

The facility may go into normal operations once the gas leak has been repaired/signed off by the gas company and the restoration of the hot water.

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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:

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