County of Kings - Department of Public Health
Environmental Health Serivces 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:	BUSINESS PHONE:	RECORD ID#:	DATE:
HANFORD UNITED MARKET	(818) 271-9159	PR0009438	January 31, 2017
FACILITY SITE ADDRESS:	**CITY:**	**ZIP CODE:**	**INSPECTION TYPE:**
426 E 7TH ST	HANFORD	93230	ROUTINE INSPECTION
OWNER NAME:	**CERTIFIED FOOD MANAGER:**	**EXP DATE:**	**INSPECTOR:**
ELIAS MABARKEH	CINTHIA RODRIGUEZ MATA	9/7/2020	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: IMPROPER MAINTENANCE OF FACILITY OR EQUIPMENT [HSC 114161-114182 & 114257]

Description/Corrective Action: Discontinue the use of bar soap in the restroom and replace with a liquid soap dispenser.

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

Description/Corrective Action: The kitchen reach-in refrigeration unit right-side access door was is not secured and comes off if opened. Replace missing bolts that secure the door ASAP. Of note, the refrigeration temperature of the unit is still properly maintained below 41F.

General Comments:

All cold and hot foods were monitored and determined to meet State Food Code temperature requirements.
Food products were observed properly stored off the floor.
No pest issues were observed at this time.
Please note that although not a violation of the State Food Code, a few luncheon food packages including those of various turkey varieties were removed by the facility operator since they were out of date.

A list of food testing laboratories was provided today for assistance with testing of the carnitas prepared by the facility.

The sanitation level observed though out the store was good.

RESULTS OF EVALUATION: [X] **PASS** [ ] **NEEDS IMPROVEMENT** [ ] **FAIL**

Reinspection Required: **Yes:** [ ] **No:** [X]

Reinspection Date (on or after): **N/A**

[ ] Potential Food Safety All Star:

Received By:

Luis Flores - 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:	BUSINESS PHONE:	RECORD ID#:	DATE:
HANFORD UNITED MARKET	(818) 271-9159	PR0009438	October 17, 2016
FACILITY SITE ADDRESS:	**CITY:**	**ZIP CODE:**	**INSPECTION TYPE:**
426 E 7TH ST	HANFORD	93230	ROUTINE INSPECTION
OWNER NAME:	**CERTIFIED FOOD MANAGER:**	**EXP DATE:**	**INSPECTOR:**
ELIAS MABARKEH	CINTHIA RODRIGUEZ MATA	9/7/2020	Luis Flores - REHS

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

Description/Corrective Action: Both the soap and paper towel dispensers located in the facility restroom were not stocked at the time of inspection. Restock both dispensers immediately.

Violation: OTHER PERMIT VIOLATION

Description/Corrective Action: This facility prepares pork meat fat strips for sale. The process involves drying out the meat at ambient temperature for approximately 15-16 hours prior to placement under refrigeration and eventual deep fat frying. Once fried, the product is then placed under a hot holding unit prior to sale.

In order to continue the preparation of this product under the existing operation procedures, the facility operator will need to develop a Department approved Hazardous Analysis Critical Control Plan (HACCP). The plan must include laboratory testing results of the pork carnita meat at various stages of the process including: A. Prior to the drying process B. After the drying process and prior to placement under refrigeration C. After refrigeration prior to cooking. D. After cooking.

If test results warrant, additional testing may be required for final Department approval. Testing must measure at minimum the following, the potential presence of pathogens including the potential presence of toxins, food element pH, and food element Water Activity levels. The lab may include additional sampling considerations with regard to food safety.

The approved sampling and testing must be performed at the earliest possible opportunity but no later than 30 days from today's date. Results are to be reported to this Department as soon as they become available.

If test results show the potential for the food product to be hazardous at any point during the preparation process, the preparation of the product will be immediately suspended. The facility would not be eligible for an approval of the food preparation process unless modifications to the food preparation process ensures food safety is achieved and sustainable.

A list containing two area test laboratories is being provided to you for use consideration.

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

Description/Corrective Action:

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

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ELIAS MABARKEH	CINTHIA RODRIGUEZ MATA	9/7/2020	Luis Flores - REHS

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Description/Corrective Action: A few onion sacks were observed directly stored on the floor near the back area walk-in box entry. Although these products were recently received from your supplier, the products are not to be stored directly on the floor.

Don Francisco products along with lard products stored in the walk-in box cooler were also stored directly on the floor.

Have all products properly stored.

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

Description/Corrective Action: The interior chest freezer door located in the back storage area was observed to be deteriorated with most of the door's insulation removed. However, some insulation still remains that has the potential to fall onto packaged foods.

Remove the remaining insulation from the chest freezer door or have the entire freezer door replaced.

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

Description/Corrective Action:

Violation: IMPROPER EXCLUSION OF VERMIN OR ANIMALS [HSC 114259-114259.3]

Description/Corrective Action: A 2.5 oz. package of La Mexicana grated coconut was observed with a cockroach and nymphs in it. The product was discarded by the facility operator.

In addition, a live cockroach was observed on the chest freezer door in the back storage room.

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

Description/Corrective Action: A 2.5 oz. package of La Mexicana grated coconut was observed with a cockroach and nymphs inside of it. The package was removed from sale.

The facility operator reported a cockroach issue arose after a beverage shipment received by his store was found to have been infested with the pest issue.

The operator showed proof of pest control service at his facility with a most recent PC receipt from 10/14/2016.

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

Description/Corrective Action: Multiple onion containing sacks were observed being stored near the storage room walk-in box access door. Immediately move all sacks off the direct floor surface even though these items were just received from your supplier.

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