

Retail Market Permit Inspection Report

Kings County Department of Public Health
 Environmental Health Services
 460 Kings County Dr., Suite 101 & 102 Hanford CA 93230
 Phone - 559-584-1411 Fax - 559-584-6040
 Internet - <https://www.kcdph.com/ehs>

INSPECTION REPORT FOOD VENDING PERMIT - RM2 (501-2000)

Facility Name		Facility Address		City/State	Zip Code
ROBIN'S MINI MART		130 W GRANGEVILLE BLVD		HANFORD, CA	93230
Owner/Operator		Facility Phone No.	Inspection ID	Inspection Result	
BALWINDER KAUR BRAR		5595844555	53336	Pass	
Inspector Name	Inspection Date	Purpose of Inspection		Permit License	Expiration Date
Lindsay Hullinger	1/24/2025	Routine Inspection		PR0003417	12/1/2025

An inspection of your facility revealed the following violations of the California Health and Safety Code and/or California Code of Regulations. A reinspection may occur at any time to verify correction of these violations. Please note the date of correction as listed per violation.

NVO = No Violation Observed OUT = Out of Compliance N/A = Not Applicable COS = Corrected On Site UD = UD

Violation Status	Violation Code	Violation Summary	Observation
FDA Food Code 2017			
<input type="checkbox"/> -Select- <input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A	48 - UTENSILS, EQUIPMENT AND VENDING - Warewashing facilities; installed, maintained and used; test strips	Sanitizer buckets were not present when inspector arrived. This was corrected on site. They were filled and tested for QT, which was 200 ppm. Please make sure to have sanitizer buckets available when actively preparing food.	Repeat: No Corrected On-Site: Yes Comply By: 01/24/2025 Return to Compliance Date: 01/24/2025
<input type="checkbox"/> -Select- <input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A	55 - PHYSICAL FACILITIES - Physical facilities installed, maintained, and clean	The range hood is observed with grease build up. No sticker is present to indicate the last service / next scheduled. Please have the hood professionally cleaned to remove grease buildup, as this could pose a fire hazard.	Repeat: No Corrected On-Site: No Comply By: 02/21/2025

Overall Inspection Comment:



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Food program manager certificate belongs to b. Brar and expires 11/9/2028

Convenience store area:

The refrigerators are measured at 35F. All food is stored on the shelves for sale and is observed at least 6 inches above the ground and no out of date items observed. The self-serve refrigerator measure 41F. No dented or bloated cans are observed. The counters appear clean and free of food debris build up. No evidence of pest presence is observed.

Kitchen area:

Cold holding temperatures: kitchen prep bar: shredded cheese: 41F; pickles 44F; sauce 40F. The refrigerator below measures 38F. All reach in refrigerators/freezers have attached, working thermometers and were observed below 41F.
Hot holding temperatures: In the steam table - beans: 115F, rice 123F; in the service area: chimichanga 150, pizza 139. Beans and rice were observed without covers, but were also observed actively in use for food preparation.

The holding temperature for the beans and rice should be at least 135F if using a steam table. Employees stated the foods are heated on the stove in the morning and then are used to prepare ready to eat items for the lunch rush. The food items are used / sold within 4 hours. Please make sure to mark the date and time of the foods so that you can make sure items are discarded when they are no longer safe to consume (maximum 4 hours outside of required temperatures).

Employees are observed with good hygiene and using gloves while preparing food. Hair is secured.

The 3-compartment ware washing sink has hot water measuring 121F. The sanitizer buckets measure 200 ppm QT (see above note regarding these).

All food contact surfaces are observed clean and free of debris build up.

Please see the above noted violation regarding the range hood. To avoid reinspection to ensure compliance, provide documentation of correction to our department by 2/23/25. A photograph of the cleaned area & service sticker attached is adequate.

Overall, this facility is observed with good managerial control. The facility as a whole is observed with clean floors, clear floor sinks, and appropriate refuse disposal. No evidence of pest or vermin presence is observed.

Thank you!

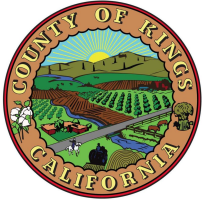
ATTENTION: There are a total of 2 item(s) marked above in violation. Total Major violations are 0.

Signatures

Received By:

Inspected By:

Inspector Name: **Lindsay Hullinger**



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Title: **Environmental Health Officer**

Date: **1/24/2025**

Email: **Lindsay.hullinger@co.kings.ca.us**

Phone:

CERTIFICATION OF RETURN TO COMPLIANCE

I certify that the violations noted above on this report have been corrected. I have personally examined any documentation attached to the certification to establish that the violations have been corrected.

Signature: _____ Title: _____ Date: _____