



**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> LOS AMIGOS MARKET	<b>BUSINESS PHONE:</b> (559) 992-3261	<b>RECORD ID#:</b> PR0000338	<b>DATE:</b> December 13, 2021
<b>FACILITY SITE ADDRESS:</b> 1805 DAIRY AVE	<b>CITY:</b> CORCORAN	<b>ZIP CODE:</b> 93212	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> ADEL MOHAMED ALI/NABIL AHMED	<b>CERTIFIED FOOD MANAGER:</b> KAID ABDULAH	<b>EXP DATE:</b> 10/6/2019	<b>INSPECTOR:</b> MIKEL CHATELLE - 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 COLD HOLDING TEMPERATURE(S) [HSC 113996]

**Description/Corrective Action:** During the routine inspection, temperatures were observed for food products stored in a condiment cold box. Temperatures for the sliced onions, lettuce and sliced tomatoes were observed to be approximately 50 F. However, the lid to the condiment box was left open and not in use when temperatures were initially taken. After notifying the employees of cold holding temperature requirements, the lid was closed and temperatures were observed again approximately 15 minutes later. When temperatures were observed the second time, all food items were below 41 F. This violation was corrected on-site. As a recommendation, all sliced fruits and vegetables should be stored at or below 41 F.

**General Comments:**

All food temperatures met State Food requirements.  
 The hand washing station(s) had soap and paper towels.  
 The sanitizing solution used to clean food contact surfaces was within the acceptable range for chlorine.  
 All food items that were stored in the refrigerator were stored at or below 41 F.  
 All food items that were stored in the hot holding unit were stored at or above 135 F.  
 Overall, the facility was observed to be satisfactory.

Abraham Kaid & Mohammad saleh were present for the inspection.

In addition to prepackaged products, the facility has a small kitchen area that is used to prepare burritos during lunch.

<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:

MIKEL CHATELLE - REHS

Received By: \_\_\_\_\_

\_\_\_\_\_  
Agency Representative

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



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OFFICIAL INSPECTION REPORT

<b>FACILITY NAME:</b> LOS AMIGOS MARKET	<b>BUSINESS PHONE:</b> (559) 992-3261	<b>RECORD ID#:</b> PR0000338	<b>DATE:</b> March 26, 2020
<b>FACILITY SITE ADDRESS:</b> 1805 DAIRY AVE	<b>CITY:</b> CORCORAN	<b>ZIP CODE:</b> 93212	<b>INSPECTION TYPE:</b> PUBLIC INFORMATION/EDUCATIOI
<b>OWNER NAME:</b> ADEL MOHAMED ALI/NABIL AHMED	<b>Program Description:</b> 1107 - KINGS DPH COVID-19	<b>EXP DATE:</b> 10/6/2019	<b>INSPECTOR:</b> Paven Batth

The items (if any) listed below identify the Health Code 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:

At this time all food sales are for DELIVERY or TAKE-OUT/PICK-UP ONLY.

The staff is aware of social distancing by requesting that customers keep apart a minimum of six feet from each other and staff. Only allow entry to customers that can safely keep the same distance between them while they wait or encourage them to wait in their cars.

Staff is practicing safe food handling procedures to protect food from contamination, monitor hot & cold holding temperatures, and WASH HANDS.

Staff uses sanitizing solution (chlorine 100ppm or QAC 200ppm) for wiping down all counters and work surfaces to reduce the risk of contamination. All work surfaces should be cleaned and sanitized frequently to prevent contamination.

Under no circumstances are employees who feel sick or are sick with respiratory (i.e. fever, coughing or sneezing) or gastrointestinal (i.e. vomiting or diarrhea) symptoms are allowed to work in the facility.

This facility was inspected today to review and verify the above food and employee safety practices are being followed. Please contact our Department for further questions.

Reinspection Required: Yes:  No:  Reinspection Date (on or after): Not Specified

Paven Batth

Environmental Health Specialist

Received By:



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**FOOD SAFETY EVALUATION REPORT**

<b>FACILITY NAME:</b> LOS AMIGOS MARKET	<b>BUSINESS PHONE:</b> (559) 992-3261	<b>RECORD ID#:</b> PR0000338	<b>DATE:</b> July 24, 2019
<b>FACILITY SITE ADDRESS:</b> 1805 DAIRY AVE	<b>CITY:</b> CORCORAN	<b>ZIP CODE:</b> 93212	<b>INSPECTION TYPE:</b> 1ST FOLLOW UP INSPECTION
<b>OWNER NAME:</b> ADEL MOHAMED ALI/NABIL AHMED	<b>CERTIFIED FOOD MANAGER:</b> KAID ABDULAH	<b>EXP DATE:</b> 10/6/2019	<b>INSPECTOR:</b> 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: None Noted

**General Comments:**

A re-inspection was performed today as a follow-up to the inspection performed on July 17, 2019. The following was noted:

1. The food handler onsite, Graciela Gomez, obtained food handler certification on 7/18/19.
2. The food prep area single compartment wash sink drain pipe was properly modified so that an air gap separation is provided from the floor sink.
3. The kitchen exhaust hood was thoroughly cleaned as required.

The next inspection will be a routine visit.

4. Cleaning agents were not stored on food contact services after use as observed during the prior inspection.

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:

Luis Flores - REHS

Agency Representative

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