

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:	
A & M SALESYARD	(559) 582-2149	PR0005276	April 06, 2022	
FACILITY SITE ADDRESS:	CITY:	ZIP CODE:	INSPECTION TYPE:	
12051 8TH AVE	HANFORD	93230	ROUTINE INSPECTION	
OWNER NAME:	CERTIFIED FOOD MANAGER:	EXP DATE:	INSPECTOR:	
RICHARD & NICK MARTELLA	GAY HOOPER	9/30/2022	SEMHAR GEBREGZ	IABIHE
The items (if any) listed below identify the violation(s) that must be One reinspection will be conducted (if needed) at no charge. A se			ı	
Violation: None Noted				
General Comments:				
Routine Inspection:				
Today's special was meatballs subs, macaroni sala	d, and potato salad.			
Refrigeration unit was functioning properly at 38.4F.				
Hot holding temperature for the meat balls was 186	.7F.			
The operator stated due to the COVID -19 pandemi given to customers.	c, only disposable items (plates,	spoons, forks, etc.)	are used and	
All employees were practicing safe food handling by	y washing their hands frequently a	and when changing	g tasks.	
All dry storage was organized, well maintained, and	stored six inches above the grou	ınd.		
Overall well maintained facility				
Thank you for your time.				
		Reinspection	Required: Yes:	No: X
RESULTS OF EVALUATION: X PASS NEE	DS IMPROVEMENT FAI	Reinspection	Date (on or after):	N/A
			Potential Food Safety All	Star:
An Horsper		SEMHAR GEBREGZIABIHE		
Received By:		Agency Repre	esentative	

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

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