

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: COSTCO WHOLESALE #1244 - WAREHOUSE	BUSINESS PHONE: (425) 313-8100	RECORD ID#: PR0010355	DATE: September 23, 2022			
FACILITY SITE ADDRESS: 2395 E LACEY BLVD	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION			
OWNER NAME: COSTCO WHOLESALE CORPORATION	CERTIFIED FOOD MANAGER: Michael Cotta	EXP DATE: 3/9/2023	INSPECTOR: Evelyn Elizalde			
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: Observed water leak on faucet at the ware washing sink in the bakery area. Please repair sink.						
General Comments: The following was observed during today's routine inspection: All refrigeration units were observed at or below 41 F. All hand wash stations at food court, deli and bakery had hot water at 100 F, soap and paper towels. Sanitizer throughout facility was observed at 200 PPM of quaternary ammonia. All food was stored above 6 inches at receive area.						
RESULTS OF EVALUATION: X PASS NEED	DS IMPROVEMENT FAIL	Reinspection Re Reinspection Da				
Received By:		Evelyn Eliza Agency Represe				



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FACILITY NAME:	BUSINESS PHONE:	RECORD ID#:	DATE:
COSTCO WHOLESALE #1244 - WAREHOUSE	(425) 313-8100	PR0010355	August 12, 2021
FACILITY SITE ADDRESS:	CITY:	ZIP CODE:	INSPECTION TYPE:
2395 E LACEY BLVD	HANFORD	93230	ROUTINE INSPECTION
OWNER NAME:	CERTIFIED FOOD MANAGER:	EXP DATE:	INSPECTOR:
COSTCO WHOLESALE CORPORATION	Michael Cotta	3/9/2023	Liliana Stransky - REHS

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Violation: IMPROPER MAINTENANCE OF HANDWASH FACILITIES

[HSC 113953 - 113593.2]

Description/Corrective Action:

MEAT & BAKERY DEPARTMENTS -

The hot water temperature at every hand wash sink was dispensing below 100F. The temperature ranged between 82F - 89F. This was said to occur when staff begin to tear down and clean equipment for the day, and hot water is in full use at all other faucets except the hand wash sinks. To test this scenario, the operator turned off all the sink faucets and only opened the hot water at the hand wash sinks. Once this occurred, hot water was observed above 100F.

Although this verified the availability for hot water to reach evey tap, during hours of operation, hot water must be present at every faucet without the need to partially turn off other faucets. Rectify this situation as soon as possible. One recommendation would be to install a water heater that supplies hot water only to the hand washing stations or increase the current hot water capacity to support every tap.

General Comments:

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



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GENERAL STORE -

Observed dry food storage along floor isles, back area and inside refrigeration units, displayed six inches or more above the floor and well organized.

Walk-in refrigerators and freezers were at correct temperatures maintaining foods safe.

FOOD COURT -

The hand washing stations had soap, paper towels and hot water above 100F. A separate water heater supplies hot water to the food court and restrooms.

QAC sanitizer was observed at 200ppm in the 3 compartment sink.

The walk-in unit had ambient temperature below 41F.

Cooked foods: pizza, chicken bake, hot dogs were observed at temperatures above 165F.

Employees were observed wearing gloves and hair nets, clean attire and following proper hand washing procedures.

MEAT DEPARTMENT -

All equipment was observed clean and sanitized. Refrigerated temperatures for cold holding display cases and walk-in units were below 41F.

Rotisserie chicken was monitored above 167F and temperature logs were observed current and accurate.

BAKERY DEPARTMENT -

Refrigeration and freezer units were observed below 41F.



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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:		Liliana Stransky Agency Represe	