

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: HARRODS MARKET	BUSINESS PHONE: Not Specified	RECORD ID#: PR0006003	DATE: September 28, 2022			
FACILITY SITE ADDRESS: 112 E SIXTH ST	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION			
OWNER NAME: H ALI TALBANI	CERTIFIED FOOD MANAGER: N/A	EXP DATE:	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 CLEANING OF UTENSILS AND EQUIPMENT [HSC 114095-114099.5 & 114101-114119] Description/Corrective Action: Observed debris build up in ice machine and reach in freezer next to ice machine. Please maintain units clean and free of debris.						
General Comments: The following was observed during today's inspectio All food was stored 6 inches above ground level. Restroom had hot water at 100F, soap and paper to All refrigeration units were observed at 41 F.						
RESULTS OF EVALUATION: X PASS NEED	OS IMPROVEMENT FAIL	Reinspection Re				
Received By:		Evelyn Eliza				
neceived by.		Agency Neprese	A HOLLY C			

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



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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: HARRODS MARKET	BUSINESS PHONE: Not Specified	RECORD ID#: PR0006003	DATE: July 13, 2021
FACILITY SITE ADDRESS: 112 E SIXTH ST	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: H ALI TALBANI	CERTIFIED FOOD MANAGER: N/A	EXP DATE:	INSPECTOR: Yatee Patel - REHS
The items (if any) listed below identify the violation(s) that must be One reinspection will be conducted (if needed) at no charge. A ser			
Violation: None Noted			
General Comments:			
Cold holding was noted at 38F where the milk egg a	nd cheese is stored.		
The microwave and soda machine area must be cle	aned and sanitized daily to avoid	any vermin infesta	ation.
Bathroom is only used for the employee. Soap, paper	er towel and hot water available.		
Back storage is only for dry products.			
Ice machine observed clean. Fix the broken latch. so	coop observed outside.		
Thank you	•		
		Reinspection	Required: Yes: No: X
RESULTS OF EVALUATION: X PASS NEED	DS IMPROVEMENT FAIL	Reinspection	Date (on or after): N/A
			Potential Food Safety All Star:
		Yatee Patel	
Received By:		Agency Repre	sentative

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FOOD SAFETY EVALUATION REPORT

	-					
FACILITY NAME:	BUSINESS PHONE:	RECORD ID#:	DATE:			
HARRODS MARKET	(559) 909-0310	PR0006003	April 16, 2019			
FACILITY SITE ADDRESS:	CITY:	ZIP CODE:	INSPECTION TYPE:			
112 E SIXTH ST	HANFORD	93230	ROUTINE INSPECTION			
OWNER NAME:	CERTIFIED FOOD MANAGER:	EXP DATE:	INSPECTOR:			
H ALI TALBANI	N/A		Rumi Chhina			
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: Mild dew accumulation was noted on the side walls of ice machine. Please clean the ice machine. Thank you.						
General Comments:			_			
Conducted a routine inspection in this facility and noted the following:						
- Ambient temperature of all cold holding units were at or below 41 F.						
- Restrooms are fully stocked with soap, paper towels and hot water available.						
- Except for the above violation, all food products are stored six inches above the ground.						
		Reinspection Re	equired: Yes: No: X			
RESULTS OF EVALUATION: X PASS NEED	DS IMPROVEMENT FAIL	Reinspection Da	ate (on or after): N/A			
		☐ P	otential Food Safety All Star:			
200						
	Rumi Chhina					
Received By:		Agency Representative				

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