

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:		
COST LESS FOOD CO.		(559) 584-5818		PR0010908	September 26, 2022		
FACILITY SITE ADDRESS:		CITY:		ZIP CODE:	INSPECTION TYPE:		
102 S 11TH AVE		HANFORD		93230	ROUTINE INSPECTION		
OWNER NAME:		CERTIFIED FOOD MANA	AGER:	EXP DATE:	INSPECTOR:		
BRIAN PORTESSI		MICHAEL CHAVEZ		7/17/2023	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 MAINTENANC	E OF FACILITY	OR EQUIPMENT [HSC 114161-114182 & 114257]					
Description/Corrective Action: Observed broken tiles on floors through the meat department area. Please make necessary repairs on floors throughout the facility.			. Please make				
Violation: FOODS & EQUIPMENT NO	T PROTECTE	D FROM CONTAMIN	ATION [HSC 113980, 114025-114027]				
Description/Corrective Action:	Observed several dented cans throughout the facility isles. The following cans were removed from the shelves and shall not be sold: (3) Dennison's turkey chili beans, (1) Goya chick peas, (1) Tacobell refried beans, (1) Goya refried beans, (1) La Costena Pinto Beans, (1) Essentials Beans, (1) Essentials Everyday Gravy, (1) S& W Black Beans, (1) Chata Chilorio, (1) Rosarita Green Chile and Lime Beans and (1) El Pato Jalapeno Sauce. THe facility shall conduct a thorough check of the isles and remove any dented cans off of shelves.						
General Comments:							
The following was observed during to	day's routine ir	spection:					
Observed hot water at ware washing sink at 120 F. All food in storage and receive area was stored 6 inches above ground level. All refrigeration units were at or below 41 F. Hand wash stations had hot water at 100 F, soap and paper towels.							
			FAIL	Reinspection Re	quired: Yes: No: X		
RESULTS OF EVALUATION: PAS	SS X NEEDS IMPROVEMENT						
RESULTS OF EVALUATION.				Reinspection Da	te (on or after): N/A		
				☐ P	otential Food Safety All Star:		
Received By:				Evelyn Eliza			

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

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FOOD SAFETY EVALUATION REPORT - COMPLAINT INSPECTION

FACILITY NAME: COST LESS FOOD CO.	BUSINESS PHONE: (559) 584-5818	RECORD ID#: CO0010241	DATE: August 25, 2021
FACILITY SITE ADDRESS: 102 S 11TH AVE	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: INITIAL COMPLAINT INSPECTION
OWNER NAME: BRIAN PORTESSI	CERTIFIED FOOD HANDLER: MICHAEL CHAVEZ	EXP DATE: 7/17/2023	INSPECTOR: Yatee Patel - REHS

A complaint was recently received by our Department alleging violations of the California Retail Food Code at this facility. In response to the complaint, an inspection of the facility was conducted and our investigation findings are provided below. If violations are noted, then appropriate corrective action is required as listed in the main section of this report. 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.

Inspection Findings and General Comments:

An alleged complaint prompted this inspection. Complainant alleged that the reach in unit that holds the Mexican bread was observed being touched with bare hand by customers and in some cases the touched bread returned to the case.

During today's inspection/investigation there was a tong noted outside for the customers to use. The operator (manager) stated that some times the customers take the tongs or place it else where.

This department recommended the following:

- 1. Put signs outside of the case instructing no bare hand contact and where to place the tong.
- 2. Attaching the tongs to a long rope and permanently securing the tongs near the case so it doesn't get misplaced.

Please observe customers and educate not to use bare hands and touch ready to eat foods.

Thank you

Violation: None Noted

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FOOD SAFETY EVALUATION REPORT - COMPLAINT INSPECTION							
ΓΙΟΝ							
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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: COST LESS FOOD CO.	BUSINESS PHONE : (559) 584-5818	RECORD ID#: PR0010908	DATE: August 25, 2021		
FACILITY SITE ADDRESS: 102 S 11TH AVE	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION		
OWNER NAME: BRIAN PORTESSI	CERTIFIED FOOD MANAGER: MICHAEL CHAVEZ	EXP DATE: 7/17/2023	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 serv					
		[HSC 114189-114242] Il leak from the condensation AC unit. The operator by been placed to fix the problem.			
General Comments:					
The cold holding units were all observed before 41F					
The egg unit was noted at 45F.					
Be sure to clean and sanitize the entire area of the n	neat department on a daily schedul	ed time.			
The bakery was observed well maintained and the fi	nal cooking temperature of the chic	ken was observed	d at 200F.		
All foods on the floor are rotated and the facility prac	tices FIFO.				
Over all the food facility is in satisfactory condition.					
Thank you					
		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:		
Received By:		Yatee Patel - Agency Represe			

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