



**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> HANFORD LIQUOR AND FOOD MART	<b>BUSINESS PHONE:</b> (559) 582-8918	<b>RECORD ID#:</b> PR0009553	<b>DATE:</b> March 09, 2021
<b>FACILITY SITE ADDRESS:</b> 777 N 10TH AVE	<b>CITY:</b> HANFORD	<b>ZIP CODE:</b> 93230	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> BALJINDER KAUR/AJAY KUMAR	<b>CERTIFIED FOOD MANAGER:</b> Not Specified	<b>EXP DATE:</b>	<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:** FOODS & EQUIPMENT NOT PROTECTED FROM CONTAMINATION [HSC 113980, 114025-114027]

**Description/Corrective Action:** The Dr. Pepper soda dispenser nozzle was observed to have some encrusted syrup on the inner side of the nozzle. All other soda fountain nozzles were in satisfactory condition.

**General Comments:**

All refrigerated and freezer units were observed in good operational condition. Both the walk-in box cooler and luncheon food open refrigeration unit were both monitored at temperatures well below 41 F. The facility does not prepare either cold or hot foods for public sale.

Both the retail, back storage, and walk-in box cooler areas are all well maintained.

<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> <u>          N/A          </u> <input type="checkbox"/> Potential Food Safety All Star:

*No signature due to Covid-19*

*Luis Flores - REHS*

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

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

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



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**FOOD SAFETY EVALUATION REPORT**

<b>FACILITY NAME:</b> HANFORD LIQUOR AND FOOD MART	<b>BUSINESS PHONE:</b> (559) 582-8918	<b>RECORD ID#:</b> PR0009553	<b>DATE:</b> April 20, 2020
<b>FACILITY SITE ADDRESS:</b> 777 N 10TH AVE	<b>CITY:</b> HANFORD	<b>ZIP CODE:</b> 93230	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> BALJINDER KAUR/AJAY KUMAR	<b>CERTIFIED FOOD MANAGER:</b> Not Specified	<b>EXP DATE:</b>	<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:** FOODS & EQUIPMENT NOT PROTECTED FROM CONTAMINATION [HSC 113980, 114025-114027]

**Description/Corrective Action:** A 9.5 oz El Monterey Bean and Cheese burrito was removed from refrigerated sale due to mildew growth within the packaged product. The facility operator reported the product supplier provides service calls on Mondays (today) and products will be rotated.

**General Comments:**

Both the luncheon meat storing refrigeration unit and walk-in box cooler were both monitored at below 41 F.  
 Both the general store area and back storage areas were observed in good operational condition.

<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> <u>          N/A          </u> <input type="checkbox"/> Potential Food Safety All Star:

*No signature due to Covid-19*

*Luis Flores - REHS*

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

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

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**OFFICIAL INSPECTION REPORT**

<b>FACILITY NAME:</b> HANFORD LIQUOR AND FOOD MART	<b>BUSINESS PHONE:</b> (559) 582-8918	<b>RECORD ID#:</b> PR0009553	<b>DATE:</b> March 26, 2020
<b>FACILITY SITE ADDRESS:</b> 777 N 10TH AVE	<b>CITY:</b> HANFORD	<b>ZIP CODE:</b> 93230	<b>INSPECTION TYPE:</b> PUBLIC INFORMATION/EDUCATIOI
<b>OWNER NAME:</b> BALJINDER KAUR/AJAY KUMAR	<b>Program Description:</b> 1107 - KINGS DPH COVID-19	<b>EXP DATE:</b>	<b>INSPECTOR:</b> Yatee Patel - REHS

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:**

The staff SHOULD practice SOCIAL DISTANCING by requesting that customers keep apart a minimum of 6 FEET from each other and staff. Only allow entry to customers that can safely keep the same distance between them while they wait. Encourage only 2-3 customers at a time when possible.

Staff is practicing frequent HAND WASHING with soap and water for at least 20 seconds. Also wash hands every time you change gloves.

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, including shopping carts, 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 allowed to work in the facility.

An investigation was conducted today to review and verify the above food and employee safety practices are being followed. A copy of this summary will be emailed to the facility operator. Please contact our Department for further questions.

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

*Yatee Patel - REHS*

Environmental Health Specialist

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