



Restaurant Bakery Permit Inspection Report

Kings County Department of Public Health
Environmental Health Services
460 Kings County Dr., Suite 101 & 102 Hanford CA 93230
Phone - 559-584-1411 Fax - 559-584-6040
Internet - <https://www.kcdph.com/ehs>

INSPECTION REPORT

FOOD VENDING PERMIT - GR4 (250-500)

Facility Name		Facility Address		City/State	Zip Code
SUPER MERCADO LEON		250 W D ST		LEMOORE, CA	93245
Owner/Operator		Facility Phone No.	Inspection ID	Inspection Result	
JOSE LEON		5599242966	28276	Needs Improvement	
Inspector Name	Inspection Date	Purpose of Inspection		Permit License	Expiration Date
REHS INSPECTOR	1/10/2025	Routine Inspection		PR0006607	8/1/2025

An inspection of your facility revealed the following violations of the California Health and Safety Code and/or California Code of Regulations. A reinspection may occur at any time to verify correction of these violations. Please note the date of correction as listed per violation.

NVO = No Violation Observed OUT = Out of Compliance N/A = Not Applicable COS = Corrected On Site UD = UD

Violation Status	Violation Code	Observation
FDA Food Code 2017		
<input type="checkbox"/> NVO <input type="checkbox"/> UD <input type="checkbox"/> NA <input type="checkbox"/> OUT	15 - PROTECTION FROM CONTAMINATION - Food separated and protected	
<input type="checkbox"/> NVO <input type="checkbox"/> UD <input type="checkbox"/> NA <input type="checkbox"/> OUT	19 - TIME AND TEMPERATURE CONTROL FOR SAFETY - Proper reheating procedures for hot holding	
<input type="checkbox"/> NVO <input type="checkbox"/> UD <input type="checkbox"/> NA <input checked="" type="checkbox"/> OUT	35 - FOOD TEMPERATURE CONTROL - Approved thawing methods used	

A plastic bag of meat was thawing out on the sink. The meat was still frozen and wasn't sitting out for very long. Proper thawing methods must be used such as using cold running water or thawing out in the refrigerator.

Overall Inspection Comment:

Inspection on this date with Jairo Leon. All refrigeration units were maintained at 41°F or below. The hand wash sinks in the kitchen and bathroom was stocked with paper towels, soap, and hot water. The water at the three compartment sink reached temperature above 120°F. The food prep areas and the floors were clean. Chlorine bleach is used as a sanitizer. Food In storage areas was kept 6 inches off the ground. The food handler safety certificate expires June 23, 2026.

Inspection conducted by Keith Jahnke

ATTENTION: There are a total of 1 item(s) marked above in violation. Total Major violations are 0.



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Signatures

Received By:

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Inspected By:

A handwritten signature in black ink on a light blue background.

Inspector Name: **REHS INSPECTOR**

Title: **Environmental Health Officer**

Date: **1/10/2025**

Phone: **559-584-1411**

Email: **ehs@co.kings.ca.us**