



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

FACILITY NAME: WALMART #1645	BUSINESS PHONE: (559) 583-6292	RECORD ID#: PR0000330	DATE: December 20, 2022
FACILITY SITE ADDRESS: 250 S 12TH AVE	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: 2ND+ FOLLOWUP INSPECTION
OWNER NAME: WALMART Inc.	CERTIFIED FOOD MANAGER: DANNY SOLIS	EXP DATE: 10/12/2027	INSPECTOR: SEM HAR GEBREGZIABIHE

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: Repeat Violation: The flooring in the bakery/ deli area was observed to be losing the top sealant. Please have this rectified as soon as possible so that the surface of the floor is non- absorbent, easily cleanable, and non porous.

Repeat violation: Observed the walk- in refrigeration unit in the bakery deli area to be overstocked and inaccessible. Employees were observed clearing the unit to allow access. Please maintain this at all times.

Violation: IMPROPER CLEANING OF UTENSILS AND EQUIPMENT [HSC 114095-114099.5 & 114101-114119]

Description/Corrective Action: Repeat violation: Observed food debris (flour, sugar, etc.) to be found within the dry storage aisles. Please clean and maintain this at all times.

Violation: SPOILED OR ADULTERATED FOOD PRODUCTS DISPLAYED [HSC 113980 & 114055]

Description/Corrective Action: Repeat Violation: Observed dented cans in the dry storage aisles. Please have an employee regularly check the aisles to ensure the cans are free from any adulteration/ contamination of any kind, and none are sold to the public.

General Comments:

The purpose of this re- inspection is to verify compliance with the previous inspection conducted on November 2, 2022. The inspection revealed the following:

- The hand washing sink in front of the fryers was observed to have hot water reaching 100F.
- The dry storage aisles were observed to have some food debris on the storage racks and floors, but did not have excessive build up which was observed in the previous inspection. Please continue to monitor this and have employees regularly check the dry food storage aisles to prevent pest attraction.
- The flooring in the bakery/ deli area was observed to not have a top sealant installed. Please have this done immediately.
- Employees were observed to be clearing the walk- in refrigeration unit during the time of inspection. Please ensure the unit is fully accessible, i.e. there is space to walk through the whole unit.

Please continue to monitor the above noted violations and maintain the facility. If you have any questions please contact the department.

Thank you for your time.

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



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OWNER NAME: WALMART Inc.	CERTIFIED FOOD MANAGER: DANNY SOLIS	EXP DATE: 10/12/2027	INSPECTOR: SEM HAR GEBREGZIABIHE

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.

RESULTS OF EVALUATION: <input type="checkbox"/> PASS <input checked="" type="checkbox"/> NEEDS IMPROVEMENT <input type="checkbox"/> FAIL	Reinspection Required: Yes: <input type="checkbox"/> No: <input checked="" type="checkbox"/> Reinspection Date (on or after): N/A <input type="checkbox"/> Potential Food Safety All Star:
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Received By: _____

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Agency Representative _____

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: WALMART #1645	BUSINESS PHONE: (559) 583-6292	RECORD ID#: PR0000330	DATE: November 02, 2022
FACILITY SITE ADDRESS: 250 S 12TH AVE	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: INITIAL COMPLAINT INSPECTION
OWNER NAME: WALMART Inc.	CERTIFIED FOOD MANAGER: DANNY SOLIS	EXP DATE: 10/12/2027	INSPECTOR: SEM HAR GEBREGZIABIHE

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: None Noted

General Comments:

The purpose of this inspection is to investigate a complaint the department received. The complainant alleges that they ordered grocery items to be picked up (milk, ice cream, beef, etc.) and the items were received hot and did not seem like they were kept in refrigeration and freezer units. The investigation revealed the following:

- All items ordered are picked by associates then placed in either dry storage, walk- in refrigerator, or walk- in freezer. The refrigeration unit was functioning properly at 41F. The freezer unit was functioning properly at 0F. The assistant manager on site Veronica stated, once the items are stored they are not removed until the customer comes to pick up their order.

-When observing associates work on the online purchasing items, all were handling food items safely and carefully.

At this time, the complaint cannot be substantiated. Please contact the department should you have any questions.

RESULTS OF EVALUATION: <input checked="" type="checkbox"/> PASS <input type="checkbox"/> NEEDS IMPROVEMENT <input type="checkbox"/> FAIL	Reinspection Required: Yes: <input type="checkbox"/> No: <input checked="" type="checkbox"/>
	Reinspection Date (on or after): <u> N/A </u> <input type="checkbox"/> Potential Food Safety All Star:

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FACILITY SITE ADDRESS: 250 S 12TH AVE	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: 1ST FOLLOW UP INSPECTION
OWNER NAME: WALMART Inc.	CERTIFIED FOOD MANAGER: DANNY SOLIS	EXP DATE: 10/12/2027	INSPECTOR: SEM HAR GEBREGZIABIHE

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: Repeat Violation: Observed food debris (flour, pretzels, sugar, etc.) to be found within the dry storage aisles. Please clean and maintain this at all times.

Violation: IMPROPER MAINTENANCE OF FACILITY OR EQUIPMENT [HSC 114161-114182 & 114257]

Description/Corrective Action: Repeat Violation: Observed the walk- in refrigeration unit in the bakery/ deli area to be overstocked and inaccessible. Please have this rectified as soon as possible.

Repeat Violation: The flooring in the bakery/ deli area was observed to be losing the top sealant. Please have this rectified as soon as possible so that the surface of the floor is non- absorbent, easily cleanable, and non porous.

Violation: SPOILED OR ADULTERATED FOOD PRODUCTS DISPLAYED [HSC 113980 & 114055]

Description/Corrective Action: Repeat Violation: Observed an excessive amount of dented cans in the dry storage food aisles. An employee was called to rectify this issue and will check all cans displayed in the dry food storage aisle.

Violation: IMPROPER HANDWASHING PROCEDURES BY FOODHANDLERS [HSC 113953-113953.4]

Description/Corrective Action: Repeat Violation: Observed the hand washing sink in front of the fryers to have water that only reached 84F. Please utilize the other hand washing sinks in the area until the issue is rectified.

General Comments:

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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.

The purpose of this inspection is to verify compliance with the previous inspection conducted on 9/22/22. The inspection revealed the following:

- The facilities food manager certification was given to review and expires on 10/12/27. Please ensure this certification stays current at all times.
- The three compartment sink for produce was observed to now have hot water and sanitizer.
- The Bakery/ Deli area was observed to be cleaned, with no food build up.
- The dry food storage area was observed to have food build up, this must be rectified as soon as possible.
- Overall the facility has improved upon, however the noted violations will need to be rectified.

A re- inspection will be conducted on or after 11/25/22 to verify compliance. If further re- inspections are required a \$226 fee will be implemented per inspection. If you have any questions regarding this please contact the department.

Your anticipated cooperation in resolving these issues is appreciated.

RESULTS OF EVALUATION: <input type="checkbox"/> PASS <input checked="" type="checkbox"/> NEEDS IMPROVEMENT <input type="checkbox"/> FAIL	Reinspection Required: Yes: <input type="checkbox"/> No: <input checked="" type="checkbox"/>
	Reinspection Date (on or after): <u> N/A </u> <input type="checkbox"/> Potential Food Safety All Star:

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