



## Retail Market 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 - RM3 (2001-5000)

Facility Name		Facility Address		City/State	Zip Code
7-ELEVEN #35068		1790 W BUSH ST		LEMOORE, CA	93245
Owner/Operator		Facility Phone No.	Inspection ID	Inspection Result	
GFA STORES INC		5592941977	52417	Needs Improvement	
Inspector Name	Inspection Date	Purpose of Inspection	Permit License	Expiration Date	
REHS INSPECTOR	1/10/2025	Routine Inspection	PR0008885	12/1/2025	

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
<b>FDA Food Code 2017</b>		
<input type="checkbox"/> NVO <input type="checkbox"/> UD <input type="checkbox"/> NA <input checked="" type="checkbox"/> OUT	10 - PREVENTING CONTAMINATION BY HANDS - Adequate handwashing sinks properly supplied and accessible	
The hand wash sink in the food prep area did not have paper towels. The operator corrected this on site and replaced the paper towels.		
<input type="checkbox"/> NVO <input type="checkbox"/> UD <input type="checkbox"/> NA <input checked="" type="checkbox"/> OUT	47 - UTENSILS, EQUIPMENT AND VENDING - Food and non-food contact surfaces cleanable, properly designed, constructed, and used	
The half-and-half dispenser for coffee had a buildup of dried milk on the nozzle. The nozzle needs to be cleaned daily.		

#### Overall Inspection Comment:

Inspection on this date with Tony Grewal. The hand wash sinks in the bathroom and food prep area were stocked with paper towels or hand dryer, soap, and hot water. All refrigerators maintained a temperature of 41°F or below. Hot food (pizza, hot dogs, taquitos, chicken) was maintained at a temperature above 135°F. Food was stored 6 inches above the ground. The food handling certificate expires March 12, 2029.

Inspection conducted by Keith Jahnke, REHS

ATTENTION: There are a total of 2 item(s) marked above in violation. Total Major violations are 0.



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##### Signatures

Received By:

A handwritten signature in black ink, appearing to read "Tony", on a light blue background.

Inspected By:

A handwritten signature in black ink, appearing to be initials, 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**