Overall Inspection Comment:
A routine inspection was conducted and following was observed.

Hot water temperature at the handwash sink, restroom sink and dishwasher sink were noted to be above 120°F.
Hand wash sink was properly stocked with paper towels, soap, and running hot water.
Refrigeration units noted below 41°F.
Hot food holding temperatures for fried chicken and potato fries in the hot holding section were noted above 135°F.
Cold holding temperature in the refrigeration unit next to hol holding case for red salsa were noted below 41°F
Ventilation hood above the fryer area was noted clean with minor grease buildup.
Food manager, certificate active and present on site. Expires May 2026
General cleanliness in satisfactory condition.

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

**FOOD VENDING PERMIT - RM3**

(2001-5000)

<table>
<thead>
<tr>
<th>Signatures</th>
</tr>
</thead>
<tbody>
<tr>
<td>Received By:</td>
</tr>
<tr>
<td>Inspected By:</td>
</tr>
</tbody>
</table>

Inspector Name: **Chaitanya Patel**

Title: **Environmental Health Officer I**

Date: **10/24/2023**

Phone: **559-584-1411**

Email: **Chaitanya.Patel@co.kings.ca.us**
FOOD SAFETY EVALUATION REPORT

<table>
<thead>
<tr>
<th>FACILITY NAME:</th>
<th>BUSINESS PHONE:</th>
<th>RECORD ID#:</th>
<th>DATE:</th>
</tr>
</thead>
<tbody>
<tr>
<td>AVENAL FOOD MART</td>
<td>(559) 904-1098</td>
<td>PR0003726</td>
<td>August 03, 2022</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>FACILITY SITE ADDRESS:</th>
<th>CITY:</th>
<th>ZIP CODE:</th>
<th>INSPECTION TYPE:</th>
</tr>
</thead>
<tbody>
<tr>
<td>903 SKYLINE BLVD</td>
<td>AVENAL</td>
<td>93204</td>
<td>ROUTINE INSPECTION</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>OWNER NAME:</th>
<th>CERTIFIED FOOD MANAGER:</th>
<th>EXP DATE:</th>
<th>INSPECTOR:</th>
</tr>
</thead>
<tbody>
<tr>
<td>SILVIA ZAVALA</td>
<td>SILVIA ZAVALA</td>
<td>5/25/2026</td>
<td>Evelyn Elizalde</td>
</tr>
</tbody>
</table>

One reinspection will be conducted (if needed) at no charge. A service fee is assessed for each additional reinspection required.

**Violation:** IMPROPER CLEANLINESS OR HYGIENE OF FOODHANDLERS [HSC 113967-113973]

**Description/Corrective Action:**

Observed debris build up on floors next to ice machine and ware washing sink. Please maintain clean and free of debris to prevent vermin infestation.

Observed debris build up in coffee machine on coffee station. Please maintain machines clean.

General Comments:

The following was observed during today's inspection:

- Hand wash sink had hot water, paper towels and soap.
- Hot holding food was at 135 F.
- Refrigeration unit was at 41 F.
- All food stored 6 inches above ground level.

**RESULTS OF EVALUATION:**

- PASS
- [X] NEEDS IMPROVEMENT
- [ ] FAIL

**Reinspection Required:** [X] Yes: [ ] No

**Reinspection Date (on or after):** N/A

**Potential Food Safety All Star:**

- [ ] Yes
- [ ] No

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**Received By:**

**Evelyn Elizalde**

Agency Representative

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