



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 26170E	395 N 11TH AVE	HANFORD, CA	93230	
Owner/Operator	Facility Phone No.	Inspection ID	Inspection Result	
JASVINDER SINGH	5595842398	27838	Pass	
Inspector Name	Inspection Date	Purpose of Inspection	Permit License	Expiration Date
Isaac Coria	1/9/2024	Routine Inspection	PR0010623	7/1/2025

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	Violation Summary	Observation
FDA Food Code 2017			
<input type="checkbox"/> -Select- <input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> NA	2 - SUPERVISION - Certified Food Protection Manager	Employee was not sure if she did basic food handler course, all employees will need to get it completed within 30 days. Food manager certificate was not able to be fully viewed. please provide pictures of all certificates within 30 days.	



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)

Overall Inspection Comment:

Observations from today's inspection:

Hand washing station water temperature reached 100F and was fully stocked.

Three compartment sink water reached 120F.

Cold storage units were below 40F. Hot holding units working properly.

All food was 6 inches from the floor and no debris was present.

Facility was organized properly.

Please provide food handler certificates including the expiration date of the food manager certificate within 30 days. Failure to do so will result in follow up inspection.

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

Signatures

Received By:

Inspected By:

Inspector Name: **Isaac Coria**

Title: **Environmental Health Officer**

Date: **1/9/2024**

Email: **Isaac.Coria@co.kings.ca.us**

Phone:

CERTIFICATION OF RETURN TO COMPLIANCE

I certify that the violations noted above on this report have been corrected. I have personally examined any documentation attached to the certification to establish that the violations have been corrected.

Signature: _____ Title: _____ Date: _____