



## Retail Market Permit Inspection Report

Kings County Department of Public Health  
 Environmental Health Services  
 330 Campus Dr. Hanford CA 93230  
 Phone - 559-584-1411 Fax - 559-584-6040  
 Internet - www.countyofkings.com/health/ehs

### INSPECTION REPORT FOOD VENDING PERMIT - RM3 (2001-5000)

Facility Name		Facility Address		City/State	Zip Code
AMIGO MARKET		407 SKYLINE BLVD		AVENAL, CA	93204
Owner/Operator		Facility Phone No.	Inspection ID	Inspection Result	
ADNAN OBAID		5598163044	23456	Needs Improvement	
Inspector Name	Inspection Date	Purpose of Inspection		Permit License	Expiration Date
Chaitanya Patel	10/24/2023	Routine Inspection		PR0004365	11/1/2024

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	38 - PREVENTION OF FOOD CONTAMINATION - Insects, rodents, and animals not present	
Observed many flies in the meat prep and holding area.		
<input type="checkbox"/> NVO <input type="checkbox"/> UD <input type="checkbox"/> NA <input checked="" type="checkbox"/> OUT	55 - PHYSICAL FACILITIES - Physical facilities installed, maintained, and clean	
There is a hole in the wall behind and around the mop sink in the meat display and prep area. Please fix this as this can lead to pest and rodent harborage.		

**Overall Inspection Comment:**  
 A routine inspection was conducted and following was observed.  
 There were 3 small bottles of baby food purée that were past the best use by date. please check these dates regularly on infant food products. Remove any products that are past the best use by dates.  
 Noted  
 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 unit for meat storage noted below 41°F.  
 Cold holding temperature in meat display case for chunk beef, chicken wings, grounded beef noted below 41°F  
 Food manager, certificate active and present on site.  
 General cleanliness in satisfactory condition.

A re Inspection will be conducted on or after Nov 10th 2023 to verify compliance.

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



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### INSPECTION REPORT

#### FOOD VENDING PERMIT - RM3 (2001-5000)

#### Signatures

Received By:

Inspected By:

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Inspector Name: **Chaitanya Patel**

Title: **Environmental Health Officer I**

Date: **10/24/2023**

Phone: **559-584-1411**

Email: **Chaitanya.Patel@co.kings.ca.us**



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**FOOD SAFETY EVALUATION REPORT**

<b>FACILITY NAME:</b> AMIGO MARKET	<b>BUSINESS PHONE:</b> (559) 386-1175	<b>RECORD ID#:</b> PR0004365	<b>DATE:</b> February 10, 2021
<b>FACILITY SITE ADDRESS:</b> 407 SKYLINE BLVD	<b>CITY:</b> AVENAL	<b>ZIP CODE:</b> 93204	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> ADNAN OBAID	<b>CERTIFIED FOOD MANAGER:</b> Adnan Obaid	<b>EXP DATE:</b> 3/18/2022	<b>INSPECTOR:</b> Luis Flores - REHS

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 HANDWASH FACILITIES [HSC 113953 - 113593.2]

**Description/Corrective Action:** The restroom handwash sink does not provide hot water in a reasonable time period. The water supply to this sink was allowed to flow for not less than 3 minutes and no hot water was provided. The facility manager stated the hot water is located on the opposite side of the building.

The manager was informed that either a hot water recirculation pump or an instant hot water heater must be installed to ensure hot water is supplied as quickly as possible. Comply with this as soon as possible but no more than two weeks from today's date. Contact me to inform when the hot water issue is corrected.

**Violation:** FOODS & EQUIPMENT NOT PROTECTED FROM CONTAMINATION [HSC 113980, 114025-114027]

**Description/Corrective Action:** Meat was observed in a tray directly on the floor of the meat department walk-in box cooler. A meat department employee reported the tray had been on the floor for awhile. The employee moved the tray onto a storage rack upon notification.

**Violation:** IMPROPER MAINTENANCE OF HANDWASH FACILITIES [HSC 113953 - 113593.2]

**Description/Corrective Action:** No soap dispenser was present in the meat cutting room. A general utensil soap was present on the handwash sink for potential use. Re-install a soap dispenser near the handwash sink.

**Violation:** IMPROPER MAINTENANCE OF HANDWASH FACILITIES [HSC 113953 - 113593.2]

**Description/Corrective Action:** The meat counter left side handwash sink soap dispenser was empty. Refill the soap dispenser ASAP and maintain daily.

**General Comments:**

All monitored refrigeration and freezer temperatures were monitored in compliance with State Food temperature requirements.

The retail store area was observed very well maintained. The general store sanitation level appeared good.

Facility employees were observed to be wearing face coverings.

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

