CUPA PROGRAM INSPECTION REPORT/NOTICE TO COMPLY

FACILITY NAME: B & A FOOD MART
OWNER NAME: MUSSA KAID
FACILITY ID#: FA0004980
DATE: November 14, 2022

FACILITY SITE ADDRESS: 398 S 11TH AVE
HANFORD, CA 93230
BUSINESS PHONE: (559) 750-7187
INSPECTION TYPE: ROUTINE INSPECTION
INSPECTOR: Veronica Ochoa -REHS

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 for correction as listed per violation.

2300 UNDERGROUND STORAGE TANK PROGRAM - PR0010370

--- Inspection Violations ---

Inspector Comments: Inspection Conducted, no violations noted

General Comments and Observations:

Today's annual monitoring certification (AMC) was performed by Justin Williams (ICC# 8819073 exp. 8-25-2024) with Rich Environmental out of Bakersfield, CA. The following observations were observed during today's testing:

1. The three spill buckets passed the hydrostatic testing.
2. The three annular sensors provided an audio/visual at the alarm panel when hydro tested.
3. The three STP sensors provided positive shutdown when hydro tested.
4. The four dispenser stand alone sensors deactivated their perspective dispenser when hydro tested.
5. The three mechanical line leak detectors passed the 3.0 GPH line leak simulation test.
6. The dispensers and turbine sumps were observed in dry condition.
7. The designated operator reports were observed to be satisfactorily maintained.
8. Employee training was observed up-to-date; however, one employee was observed to be lacking the annual refresher training and as a result, today's technician agreed to train the employee prior to leaving the site.
9. Sensor out and fail safe were both performed and both deactivated the UST system.

Please submit copies of today's test report to our office within the next 30 days.

Veronica Ochoa -REHS

Received By: Environmental Health Officer
UST Inspector ICC Certification # - 81222337

DAIKZAIJD 12:05 PM
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.

<table>
<thead>
<tr>
<th>FACILITY NAME:</th>
<th>BUSINESS PHONE:</th>
<th>RECORD ID#:</th>
<th>DATE:</th>
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</tr>
</thead>
<tbody>
<tr>
<td>COLLEGE OF THE SEQUOIAS THE AVENUE</td>
<td>(559) 730-3906</td>
<td>PR0010270</td>
<td>May 26, 2022</td>
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<table>
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<tr>
<th>FACILITY SITE ADDRESS:</th>
<th>CITY:</th>
<th>ZIP CODE:</th>
<th>INSPECTION TYPE:</th>
<th>EXP DATE:</th>
<th>INSPECTOR:</th>
</tr>
</thead>
<tbody>
<tr>
<td>925 13TH AVE</td>
<td>HANFORD</td>
<td>93277</td>
<td>ROUTINE INSPECTION</td>
<td>4/25/2022</td>
<td>SEMHAR GEBREGZIABIHE</td>
</tr>
</tbody>
</table>

**Owner Name:** COLLEGE OF THE SEQUOIAS  
**Certified Food Manager:** ZACHARY PATTERSON

**Violation:** None Noted

**General Comments:**

Observations:

Currently, this facility is closed for the summer.

Hand washing station was supplied with hot water, soap, and paper towels.

All dry storage was well maintained, clean, and placed six inches above the ground.

All refrigeration units were functioning properly at 41F and below.

The ice machine was in satisfactory condition.

The three compartment sink had hot water and was in satisfactory condition.

Overall this facility was in satisfactory condition.

Thank you for your time.

<table>
<thead>
<tr>
<th>RESULTS OF EVALUATION:</th>
<th>PASS</th>
<th>NEEDS IMPROVEMENT</th>
<th>FAIL</th>
</tr>
</thead>
<tbody>
<tr>
<td>X</td>
<td></td>
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</table>

Reinspection Required: Yes: [ ] No: [x]

Reinspection Date (on or after): N/A

[ ] Potential Food Safety All Star:

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Received By: SEMHAR GEBREGZIABIHE  
Agency Representative

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NOTE: This report must be made available to the public on request
FOOD SAFETY EVALUATION REPORT

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<thead>
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<tbody>
<tr>
<td>B &amp; A FOOD MART</td>
<td>(559) 750-7187</td>
<td>PR0010371</td>
<td>May 27, 2022</td>
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</tbody>
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<th>INSPECTION TYPE:</th>
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<tr>
<td>398 S 11TH AVE</td>
<td>HANFORD</td>
<td>93230</td>
<td>ROUTINE INSPECTION</td>
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<table>
<thead>
<tr>
<th>OWNER NAME:</th>
<th>CERTIFIED FOOD MANAGER:</th>
<th>EXP DATE:</th>
<th>INSPECTOR:</th>
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</thead>
<tbody>
<tr>
<td>MUSSA KAID</td>
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Violation: IMPROPER CLEANING OF UTENSILS AND EQUIPMENT

[HSC 114095-114099.5 & 114101-114119]

Description/Corrective Action: Observed the microwave with food debris. This was cleaned on site when mentioned.

General Comments:

Observations:

Restrooms were fully stocked with hot water, soap, and paper towels.

All dry storage was well maintained, clean, and placed six inches above the ground.

Hot holding temperatures of the pizza pockets, chicken tenders, bean and cheese burrito, corn dogs, and tornadoes were all observed at 135F and below.

The coffee station was observed in satisfactory condition.

The soda machines and slushy machines were in satisfactory condition.

Overall this facility is in satisfactory condition.

Thank you for your time.

Reinspection Required: Yes: ☐ No: ☒

Reinspection Date (on or after): N/A

RESULTS OF EVALUATION: ☒ PASS ☐ NEEDS IMPROVEMENT ☐ FAIL

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FOOD SAFETY EVALUATION REPORT

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<tr>
<td>B &amp; A FOOD MART</td>
<td>(559) 750-7187</td>
<td>PR0010371</td>
<td>November 17, 2021</td>
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<td>Luis Flores - REHS</td>
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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:

All refrigerated food temperatures were at below 41 F as required by the State of California.
The back storage area, walk-in box cooler, and general store area were all well maintained.

RESULTS OF EVALUATION:  

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

Reinspection Required:  

- [ ] Yes
- [X] No

Reinspection Date (on or after): N/A

Potential Food Safety All Star: [ ]

Luis Flores - REHS
Agency Representative

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