



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

FOOD SAFETY EVALUATION REPORT

FACILITY NAME: SAVE MART #73	BUSINESS PHONE: (559) 924-0594	RECORD ID#: PR0003430	DATE: September 02, 2022
FACILITY SITE ADDRESS: 105 W HANFORD-ARMONA RD	CITY: LEMOORE	ZIP CODE: 93245	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: SAVE MART SUPERMARKETS	CERTIFIED FOOD MANAGER: Randolph Banuelos	EXP DATE: 7/23/2027	INSPECTOR: SEM HAR GEBREGZIABIHE

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 PLUMBING OR LIQUID WASTE DISPOSAL [HSC 114189-114242]

Description/Corrective Action: Observed the food prep sink in the produce section to not have hot water. Please have maintenance personnel look into this matter as soon as possible. Please follow-up with the department and email the work order as soon as the problem is rectified. For now please use a different food prep sink when hot water is needed and ensure there is cross contamination.

Violation: IMPROPER MAINTENANCE OF FACILITY OR EQUIPMENT [HSC 114161-114182 & 114257]

Description/Corrective Action: Observed the floor of the bakery and prepared deli area to be broken down and needs to be resealed. The store manager was present and explained a work order had been put in but the process of fixing this issue has not begun. Please be sure this is fixed as soon as possible, all surfaces in the food prep area needs to be non- absorbent and easily cleanable.

Observed trash and grease disposal bins stored in the walk in refrigeration unit next to food items in the meat section. Please find another space to store these items to prevent cross contamination of the stored food items.

Violation: IMPROPER CLEANING OF UTENSILS AND EQUIPMENT [HSC 114095-114099.5 & 114101-114119]

Description/Corrective Action: Observed food debris accumulation in the walk in units in the bakery and prepared deli area. Please clean and maintain this area at all times.

General Comments:

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



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Observations:

All hot holding units were functioning properly and holding foods at 135F and above.

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

All freezer units were functioning properly at 0F and below.

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

All food aisles were well maintained, clean, organized, and placed six inches above the ground.

Baby food stored in the aisles was well maintained with the appropriate "best if used by" dates.

Sanitizer buckets throughout the facility were in satisfactory condition and at 200 ppm. Of note, please have sanitizer strips readily available to test the buckets to ensure they are within the proper levels.

Food manager cards were available for review. The manger card expires July 23, 2027.

As a reminder please send the proper correspondence to the department to abate the above noted violations. Please contact the department if you have any questions

Thank you for your time.

RESULTS OF EVALUATION: PASS NEEDS IMPROVEMENT FAIL

Reinspection Required: Yes: No:

Reinspection Date (on or after): N/A

Potential Food Safety All Star:

Randy Banuelos
9/2/22
Stack market 2
Randy Banuelos

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FOOD SAFETY EVALUATION REPORT

Table with 4 columns: FACILITY NAME, BUSINESS PHONE, RECORD ID#, DATE, FACILITY SITE ADDRESS, CITY, ZIP CODE, INSPECTION TYPE, OWNER NAME, CERTIFIED FOOD MANAGER, EXP DATE, INSPECTOR.

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 CLEANING OF UTENSILS AND EQUIPMENT [HSC 114095-114099.5 & 114101-114119]

Description/Corrective Action: DELI DEPARTMENT: Observed fryer hood baffles with dust accumulation. Observed food debris accumulated around cold reach-in units. Ensure thorough and regular cleaning occurs to prevent accumulation.

Violation: SPOILED OR ADULTERATED FOOD PRODUCTS DISPLAYED [HSC 113980 & 114055]

Description/Corrective Action: Observed and removed the following cans from sales shelf due to being dented: -One 7.75 oz can of Van Camp's Beanee Weenee -One 15.5 oz can of S&W White Beans -One 15 oz can of S&W Organic Pinto Beans -One 15.5 oz can of Green Valley Pinto Beans Remind employees to remove dented cans from sales shelf.

General Comments:

- Restrooms and hand wash stations have hot and cold water, soap, and paper towels. -All cold holding units were noted at or below 41F. -Observed food products stored off the ground. -QAC sanitizer bucket in the Meat Department was noted at 200 ppm. -Rotisserie chicken was noted above 135F. -Observed produce sales floor clean and organized.

RESULTS OF EVALUATION: [X] PASS [] NEEDS IMPROVEMENT [] FAIL

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

Reinspection Date (on or after): N/A

[] Potential Food Safety All Star:

Received By:

Susan Lee-Yang - REHS

Agency Representative

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