



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: 7-ELEVEN INC. #37943	BUSINESS PHONE: (800) 828-0711	RECORD ID#: PR0009210	DATE: January 25, 2023
FACILITY SITE ADDRESS: 33190 HUBERT (P.O. BOX 389) WY	CITY: KETTLEMAN CITY	ZIP CODE: 93239	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: 7-ELEVEN INC.	CERTIFIED FOOD MANAGER: TERESA J. HARDWICK	EXP DATE: 9/23/2018	INSPECTOR: Yatee Patel - 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: No hot water was present at the hand washing station in the front of the store. Operator stated they had it repaired a few days ago and the pilot for the water heater was off. Please repair and check again.

General Comments:

- All cold holding units were satisfactory.
- The hot holding foods were above 140F in the warming unit.
- The hoodless oven is used to warm pizza and other items.
- 3 compartment sink used to wash the trays used for warming the foods.
- Please keep the hand washing station fully equipment with soap, paper towel and hot running water.

RESULTS OF EVALUATION: PASS NEEDS IMPROVEMENT FAIL

Reinspection Required: Yes: No:

Reinspection Date (on or after): N/A

Potential Food Safety All Star:

Received By: 

Yatee Patel - REHS
Agency Representative

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



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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: RESTROOM FACILITIES NOT MAINTAINED [HSC 114250 & 114276]

Description/Corrective Action: The right side stall of the men's restroom was observed with a toilet back-up. In addition, tissue with excrement was on the floor. Immediate clean-up is required along with verification the toilet flushes freely. Staff began clean-up upon notification. If needed, contact company maintenance.

Violation: IMPROPER COLD HOLDING TEMPERATURE(S) [HSC 113996]

Description/Corrective Action: The open display refrigeration unit was monitored holding foods at 48 F. The maximum holding temperature allowed for refrigerated food is 41 F. Either lower the unit thermostat to ensure proper holding temperature or have the unit checked by a refrigeration repair professional to ensure compliance.

Contact this inspector on Monday, 12-13-21 to provide an update on corrective action measures that are being taken to correct this deficiency.

General Comments:

Other than the open display refrigerated unit with an elevated temperature, all other refrigeration and freezer units were observed to be in proper working condition.

The temperatures of all foods stored in the hot holding units were all monitored well above 135 F as required by State Food Code.

The retail area, back storage area, and the walk-in box cooler area were all observed well maintained.

RESULTS OF EVALUATION: [] PASS [X] NEEDS IMPROVEMENT [] FAIL. Reinspection Required: Yes: [] No: [X]. Reinspection Date (on or after): N/A. [] Potential Food Safety All Star:

Handwritten signature of the inspector.

Received By:

Luis Flores - REHS

Agency Representative

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: 7-ELEVEN INC. STORE#37943	BUSINESS PHONE: (800) 828-0711	RECORD ID#: PR0009210	DATE: January 11, 2021
FACILITY SITE ADDRESS: 33190 HUBERT (P.O. BOX 389) WY	CITY: KETTLEMAN CITY	ZIP CODE: 93239	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: 7-ELEVEN INC.	CERTIFIED FOOD MANAGER: TERESA J. HARDWICK	EXP DATE: 9/23/2018	INSPECTOR: 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: None Noted

General Comments:

Today's inspection revealed the walk-in box cooler, open luncheon food refrigeration unit, and both reach-in refrigeration units located behind the front counter were all monitored at temperatures below 41 F. The freezer units were all monitored at below 0 F.

Hot dogs were being warmed up in the reheating unit and were temped at just under 135 F.

All general retail, storage room, walk-in box cooler, and restroom areas were in satisfactory operational condition.

RESULTS OF EVALUATION: <input checked="" type="checkbox"/> PASS <input type="checkbox"/> NEEDS IMPROVEMENT <input type="checkbox"/> FAIL	Reinspection Required: Yes: <input type="checkbox"/> No: <input checked="" type="checkbox"/>
	Reinspection Date (on or after): <u> N/A </u> <input type="checkbox"/> Potential Food Safety All Star:

No signature due to Covid-19

Received By: _____

Luis Flores - REHS

Agency Representative

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