FOOD SAFETY EVALUATION REPORT

COST LESS FOOD CO.

(559) 584-5818

PRO010908

September 26, 2022

BRIAN PORTESSI

MICHAEL CHAVEZ

7/17/2023

MICHAEL CHAVEZ

Evelyn Elizalde

IMPROPER MAINTENANCE OF FACILITY OR EQUIPMENT

[HSC 114161-114182 & 114257]

Description/Corrective Action:

Observed broken tiles on floors through the meat department area. Please make necessary repairs on floors throughout the facility.

FOODS & EQUIPMENT NOT PROTECTED FROM CONTAMINATION

[HSC 113980, 114025-114027]

Description/Corrective Action:

Observed several dented cans throughout the facility isles. The following cans were removed from the shelves and shall not be sold: (3) Dennison's turkey chili beans, (1) Goya chick peas, (1) Tacobell refried beans, (1) Goya refried beans, (1) La Costena Pinto Beans, (1) Essentials Beans, (1) Essentials Everyday Gravy, (1) S&W Black Beans, (1) Chata Chlorio, (1) Rosarita Green Chile and Lime Beans and (1) El Pato Jalapeno Sauce. The facility shall conduct a thorough check of the isles and remove any dented cans off of shelves.

General Comments:

The following was observed during today's routine inspection:

- Observed hot water at ware washing sink at 120 F.
- All food in storage and receive area was stored 6 inches above ground level.
- All refrigeration units were at or below 41 F.
- Hand wash stations had hot water at 100 F, soap and paper towels.

RESULTS OF EVALUATION:  

☑ PASS  ☒ NEEDS IMPROVEMENT  ☐ FAIL

Reinspection Date (on or after): N/A

Potential Food Safety All Star:

Evelyn Elizalde

Agency Representative

NOTE: This report must be made available to the public on request
A complaint was recently received by our Department alleging violations of the California Retail Food Code at this facility. In response to the complaint, an inspection of the facility was conducted and our investigation findings are provided below. If violations are noted, then appropriate corrective action is required as listed in the main section of this report. 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.

Inspection Findings and General Comments:

An alleged complaint prompted this inspection. Complainant alleged that the reach in unit that holds the Mexican bread was observed being touched with bare hand by customers and in some cases the touched bread returned to the case.

During today's inspection/investigation there was a tong noted outside for the customers to use. The operator (manager) stated that some times the customers take the tongs or place it else where.

This department recommended the following:

1. Put signs outside of the case instructing no bare hand contact and where to place the tong.
2. Attaching the tongs to a long rope and permanently securing the tongs near the case so it doesn't get misplaced.

Please observe customers and educate not to use bare hands and touch ready to eat foods.

Thank you

Violation: None Noted

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Reinspection Required  Yes:  No:  X  Reinspection Date (on or after)  N/A

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### FOOD SAFETY EVALUATION REPORT

**FACILITY NAME:** COST LESS FOOD CO.
**BUSINESS PHONE:** (559) 584-5818
**RECORD ID#:** PR0010908
**DATE:** August 25, 2021

**FACILITY SITE ADDRESS:**
102 S 11TH AVE
**CITY:** HANFORD
**ZIP CODE:** 93230
**INSPECTION TYPE:** ROUTINE INSPECTION

**OWNER NAME:** BRIAN PORTESSI
**CERTIFIED FOOD MANAGER:** MICHAEL CHAVEZ
**EXP DATE:** 7/17/2023
**INSPECTOR:** Yatee Patel - REHS

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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
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  - **Description/Corrective Action:** The walk-in in the bakery has a small leak from the condensation AC unit. The operator stated that the work order has already been placed to fix the problem.

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**General Comments:**

- The cold holding units were all observed before 41F.
- The egg unit was noted at 45F.
- Be sure to clean and sanitize the entire area of the meat department on a daily scheduled time.
- The bakery was observed well maintained and the final cooking temperature of the chicken was observed at 200F.
- All foods on the floor are rotated and the facility practices FIFO.
- Over all the food facility is in satisfactory condition.

Thank you

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**RESULTS OF EVALUATION:**

- **PASS** - X
- **NEEDS IMPROVEMENT** - 
- **FAIL** - 

**Reinspection Required:** Yes: [ ] No: [X]
**Reinspection Date (on or after):** N/A

**Yatee Patel - REHS**
**Agency Representative**

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