



**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**

<b>FACILITY NAME:</b> WALMART #1645	<b>BUSINESS PHONE:</b> (559) 583-6292	<b>RECORD ID#:</b> PR0000330	<b>DATE:</b> September 22, 2022
<b>FACILITY SITE ADDRESS:</b> 250 S 12TH AVE	<b>CITY:</b> HANFORD	<b>ZIP CODE:</b> 93230	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> WALMART Inc.	<b>CERTIFIED FOOD MANAGER:</b> DANNY SOLIS	<b>EXP DATE:</b> 10/2/2026	<b>INSPECTOR:</b> 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 MAINTENANCE OF FACILITY OR EQUIPMENT [HSC 114161-114182 & 114257]

**Description/Corrective Action:** The floor in the food preparation area was observed with partial sealant and needs to be resealed to ensure a non absorbent, easily cleanable, and non- porous material. Please resolve this issue as soon as possible to prevent excess food and microbial accumulation.

Observed the walk- in freezer and refrigerator in the back room to be over stocked and inaccessible. Please organize and clear the walk way to ensure accessibility and proper storage of food items.

The produce three compartment sink in the back storage room was observed to not have any sanitizer and did not have hot water. This equipment must have sanitizer and hot water to ensure proper cleaning. Until this matter is resolved please use the three compartment sink in the adjacent room. Please have this matter fix as soon as possible.

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

**Description/Corrective Action:** Observed grease and food accumulation underneath and adjacent to the equipment containing roasted chickens. This area needs to be cleaned as soon as possible.

Observed an excess amount of food debris in the dry storage food aisles. Please have an employee clean this as soon as possible to prevent pest attraction and cross contamination.

**Violation:** NO CURRENT CERTIFIED FOOD SAFETY PERSON ON STAFF [HSC 113947-113947.6]

**Description/Corrective Action:** This facility does not have an active food manager certification. One of the managers on site explained due to a change in management, the facility is in the process of obtaining this certification and is having employees take these exams within a couple days. Please email a copy of this certification to the department once the employees pass the examination.

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

**Description/Corrective Action:** Observed three hand washing stations in the bakery and hot food area to not have soap and paper towels. Please install paper towel and soap dispensers at these stations to ensure proper hand washing practices.

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

**Description/Corrective Action:** Observed an excessive amount of dented cans throughout the facility. Have an employee look throughout the back storage as well as the aisles and discard all dented cans from the facility to prevent microbial growth and food borne illness.

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



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<b>FACILITY SITE ADDRESS:</b> 250 S 12TH AVE	<b>CITY:</b> HANFORD	<b>ZIP CODE:</b> 93230	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> WALMART Inc.	<b>CERTIFIED FOOD MANAGER:</b> DANNY SOLIS	<b>EXP DATE:</b> 10/2/2026	<b>INSPECTOR:</b> 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.

**General Comments:**

Observations:

Restrooms were fully stocked with hot water, soap, and functional air dryers.

All hot holding units were functioning properly well above 135F.

All food items in the dry storage aisles were organized and placed six inches above the ground.

All refrigeration units were functioning properly at 41F.


All freezer units were functioning properly at 0F.

All baby food items were in good condition, well with their best if used by dates, and placed six inches above the ground.

A re- inspection will be conducted on or after 10/14/22 to verify compliance. If further re- inspections are needed a \$226 dollar fee per inspection will be implemented. If you have any questions regarding this matter please contact the department.

Thank you for your time.

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

  
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 Received By:

*SEM HAR GEBREGZIABIHE*  
 \_\_\_\_\_  
 Agency Representative

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<b>FACILITY NAME:</b> WALMART #1645	<b>BUSINESS PHONE:</b> (559) 583-6292	<b>RECORD ID#:</b> PR0000330	<b>DATE:</b> November 02, 2021
<b>FACILITY SITE ADDRESS:</b> 250 S 12TH AVE	<b>CITY:</b> HANFORD	<b>ZIP CODE:</b> 93230	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> WALMART Inc.	<b>CERTIFIED FOOD MANAGER:</b> DANNY SOLIS	<b>EXP DATE:</b> 10/2/2026	<b>INSPECTOR:</b> 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:** None Noted

**General Comments:**

All cold holding units were observed below 41F. All units are electronically monitored and censored to alarm.

All hot foods in the hot deli cases were above 135F.

All hand washing stations were fully stocked. Two hand washing stations were not in service, but other hand washing stations were easily accessible. Working order was placed for both non working hand washing stations.

The final rinse temperature for the dish washer was 180F.

The bakery area was observed clean and organized.

The dairy section was also observed well organized and clean.

All reach in units in the back storage were satisfactory.

Thank you

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

*Yatee Patel - REHS*  
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Agency Representative

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