



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> EL REY SUPERMERCADO	<b>BUSINESS PHONE:</b> (559) 469-1963	<b>RECORD ID#:</b> PR0010467	<b>DATE:</b> January 13, 2023
<b>FACILITY SITE ADDRESS:</b> 10833 HANFORD-ARMONA RD	<b>CITY:</b> HANFORD	<b>ZIP CODE:</b> 93230	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> SAIF HUSSEN	<b>CERTIFIED FOOD MANAGER:</b> Not Specified	<b>EXP DATE:</b>	<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 CLEANING OF UTENSILS AND EQUIPMENT [HSC 114095-114099.5 & 114101-114119]

**Description/Corrective Action:** Observed clutter, food debris, trash build up, etc. throughout the facility. This needs to be maintained at all times to prevent pest infestation and cross contamination of foods. Also, some food items in the back warehouse areas were observed open, these items will need to be discarded and cleaned. Please have an employee rectify this immediately.

**Violation:** IMPROPER THAWING OF FROZEN FOODS [HSC 114020]

**Description/Corrective Action:** Observed shrimp thawing in the three compartment sink in the meat department. Be sure all food prep is done in the food prep sinks, as the three compartment sinks in the facility must only be used for cleaning equipment and utensils.

**Violation:** UNNECESSARY ITEMS AND LITTER (HSC 114257.1)

**Description/Corrective Action:** Observed litter and/or unused equipment in both warehouse rooms and in front of the customer restrooms. All unused equipment will need to be thrown out immediately.

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

**Description/Corrective Action:** Observed expired baby food in the dry storage aisles. This was discarded immediately. Please have an employee sort through all products and discard all expired baby food immediately.

Observed spoiled bananas stored in boxes in the bakery walk-in refrigeration unit. The manager had this discarded immediately. Please ensure all food items are checked regularly, to ensure all food is unspoiled and safe to sell to the public.

Observed dented cans in the dry storage area, please have an employee discard all dented cans in the facility.

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

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



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**Description/Corrective Action:** Observed food/drinks stored on the floors of refrigeration/freezer units. All food/ drinks must be stored a minimum of six inches off the ground, or on pallets and shelves. Please have this fixed immediately.

Observed broken wall tiles in the meat department. Please have all broken tiles replaced as soon as possible.

Observed the dry storage room in between the meat and deli department to be overstocked and inaccessible. Please adjust the items to allow full access.

Observed a leak in the walk- in refrigeration unit in between the deli and bakery. Please have maintenance personnel look into this matter immediately.

Observed the door of the walk- in refrigeration unit behind the taqueria to be broken and put together with duck tape. Please replace the door and ensure the new one completely seals the refrigeration unit to continue to allow proper cooling. The unit was functioning at 39F during the time of inspection.

**Violation:** IMPROPER FOOD HANDLING PRACTICES [HSC 113961 - 113973]

**Description/Corrective Action:** Observed food uncovered in refrigeration/ freezer units throughout the facility. Please ensure all foods are stored in food grade containers, and are covered at all times when not in use to prevent cross contamination.

**Violation:** RESTROOM FACILITIES NOT MAINTAINED [HSC 114250 & 114276]

**Description/Corrective Action:** The womens restroom was observed to only have one working hand washing sink. Please have the non functioning sink fixed as soon as possible.

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

**Description/Corrective Action:** The facility requires one person to be food manager certified and everyone that works with food to have food handler certification available. Provide proof of food manager certification within 30 days. (Note: This must be made available upon request at all times.)

**General Comments:**

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Observations:

- Hand washing sinks were observed to have hot water, soap, and paper towels. Please ensure this is maintained and kept stocked at all times.
- Restrooms were fully stocked with hot water, soap, and a functional air dryer.
- All refrigeration units were functioning properly at 41F.
- All freezer units were functioning properly at 0F.
- All food made and prepared in each department (seafood, pork, bread, pastries, etc.) were observed unspoiled.
- All refrigeration units were functioning properly at 41F and below.
- All freezer units were functioning properly at 0F.

A re-inspection will be conducted to verify compliance on or after February 3, 2023. If further re-inspections are needed a \$226 fee will be implemented per inspection. If you have any questions, 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>          </u> N/A <input type="checkbox"/> Potential Food Safety All Star:

Received By: \_\_\_\_\_

*SEM HAR GEBREGZIABIHE*

Agency Representative

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