FOOD SAFETY EVALUATION REPORT

<table>
<thead>
<tr>
<th>FACILITY NAME:</th>
<th>EL REY SUPERMERCADO</th>
</tr>
</thead>
<tbody>
<tr>
<td>BUSINESS PHONE:</td>
<td>(559) 469-1963</td>
</tr>
<tr>
<td>RECORD ID#:</td>
<td>PR0010467</td>
</tr>
<tr>
<td>DATE:</td>
<td>January 13, 2023</td>
</tr>
<tr>
<td>FACILITY SITE ADDRESS:</td>
<td>10833 HANFORD-ARMONA RD</td>
</tr>
<tr>
<td>CITY:</td>
<td>HANFORD</td>
</tr>
<tr>
<td>ZIP CODE:</td>
<td>93230</td>
</tr>
<tr>
<td>INSPECTION TYPE:</td>
<td>ROUTINE INSPECTION</td>
</tr>
<tr>
<td>OWNER NAME:</td>
<td>SAIF HUSSEN</td>
</tr>
<tr>
<td>CERTIFIED FOOD MANAGER:</td>
<td>Not Specified</td>
</tr>
<tr>
<td>EXP DATE:</td>
<td></td>
</tr>
<tr>
<td>INSPECTOR:</td>
<td>SEMHAR GEBREGZIABIHE</td>
</tr>
</tbody>
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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 CLEANING OF UTENSILS AND EQUIPMENT

**Description/Corrective Action:** Observed clutter, food debris, trash build up, etc. throughout the facility. This is 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

**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

**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

**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

**Description/Corrective Action:** [HSC 114161-114182 & 114257]
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**INSPECTION TYPE:** ROUTINE INSPECTION

**OWNER NAME:** SAIF HUSSEN  
**CERTIFIED FOOD MANAGER:** Not Specified  
**EXP DATE:**  
**INSPECTOR:** SEMHAR GEBREGZIABIHE

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<td>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.</td>
<td>IMPROPER FOOD HANDLING PRACTICES [HSC 113961 - 113973]</td>
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<td>Observed broken wall tiles in the meat department. Please have all broken tiles replaced as soon as possible.</td>
<td>RESTROOM FACILITIES NOT MAINTAINED [HSC 114250 &amp; 114276]</td>
<td>Observed broken wall tiles in the meat department. Please have all broken tiles replaced as soon as possible.</td>
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<td>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.</td>
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<td>Observed a leak in the walk-in refrigeration unit in between the deli and bakery. Please have maintenance personnel look into this matter immediately.</td>
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<td>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 39°F during the time of inspection.</td>
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<td>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 39°F during the time of inspection.</td>
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**NOTE:** This report must be made available to the public on request

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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.

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 drier.

- All refrigeration units were functioning properly at 41°F.

- All freezer units were functioning properly at 0°F.

- All food made and prepared in each department (seafood, pork, bread, pastries, etc.) were observed unspoiled.

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

- All freezer units were functioning properly at 0°F.

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.

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: SEMHAR GEBREGZIABIHE
Agency Representative

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