



Retail Market Permit Inspection Report

Kings County Department of Public Health
Environmental Health Services

460 Kings County Dr., Suite 101 & 102 Hanford CA 93230

Phone - 559-584-1411 Fax - 559-584-6040

Internet - <https://www.kcdph.com/ehs>

INSPECTION REPORT

FOOD VENDING PERMIT -RM6 (>15000)

Facility Name		Facility Address		City/State		Zip Code		
COST LESS FOOD COMPANY		102 S 11TH AVE		HANFORD, CA		93230		
Owner/Operator			Facility Phone No.		Inspection ID		Inspection Result	
BRIAN PORTESSI			5595845818		49058		Pass	
Inspector Name		Inspection Date	Purpose of Inspection			Permit License		Expiration Date
Chaitanya Patel		11/1/2024	Routine Inspection			PR0010908		1/1/2026

An inspection of your facility revealed the following violations of the California Health and Safety Code and/or California Code of Regulations. A reinspection may occur at any time to verify correction of these violations. Please note the date of correction as listed per violation.

NVO = No Violation Observed OUT = Out of Compliance N/A = Not Applicable COS = Corrected On Site UD = UD

Overall Inspection Comment:



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Inspection is conducted and the following is observed.

Facility has Meat Preparation Area, Bread Baking Area, Multiple Walk in and Reach in Refrigeration units, Infant Foods Area, Canned Goods and Sealed Goods Areas.

Bread Baking Area -

Handwash and Dishwash sink present. 3 Compartment dishwash sink with running hot water temperature of 120F. QAT method of sanitizer used.

Adequate Handwash Water temperature of above 100F. Paper Towels and Soap available.

Facility also has a rotisserie chicken oven present in this area.

The Ventilation hood system needs cleaning. Consider a cleaning every quarter due to heavy usage.

Area well maintained and noted clean.

Meat Preparation Area -

3 compartment dishwashing sink noted. Water temp noted above 120F.

Handwash sink noted well stocked with paper towels, soap and running water temperature above 100F.

Grease trap noted on the floor which is cleaned out every month by Baker Commodities according to the manager.

Cold Holding Units -

All Walk in refrigeration units noted below 41F.

Dairy products reach in refrigeration units noted below 45F.

Display meat area refrigeration unit noted below 41F.

Hot Holding Unit-

One hot holding unit which holds baked chicken. Noted above 135F.

Infant Foods checked for expiration dates and overall condition of the sealed containers and foods.

Noted one product was past the use by date. All products in the infant foods section need to be discarded after the use by date has passed.

General Goods -

General Cleanliness noted around all walkable areas.

Pest Control conducted monthly at the facility. No reprots were seen as they were not avaiable for reviev. No presence of pest or rodents noted in the inspected areas.

Food Manager Certification available on site for review.

ATTENTION: There are a total of 0 item(s) marked above in violation. Total Major violations are 0.

Signatures

Received By:

Inspected By:



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A handwritten signature in black ink, appearing to be "CP", on a light blue background.

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Inspector Name: **Chaitanya Patel**

Title: **Environmental Health Officer I**

Date: **11/1/2024**

Email: **Chaitanya.Patel@co.kings.ca.us**

Phone: **559-584-1411**