FOOD SAFETY EVALUATION REPORT

Owner Name: J S MINI MART
Facility Site Address: 556 E WHITLEY AVE
Facility Name: CORCORAN
Facility Name: SARDAR SINGH/JANA BANADUR SINGH
Certified Food Manager: ServSafe
Certified Food Manager: 1/20/2025
Inspection Type: ROUTINE INSPECTION
Inspector: Liliana Stransky - 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:
Routine inspection conducted today:

* Refrigeration temperatures were observed below 41F.

* Hot holding food items are all precooked and refried for hot holding above 135F. These are kept for two hours and then replaced with fresh items. Operator uses gloves and tongs to dispense food items to customers.

* The hand washing station had hand soap, paper towels and hot water available. The restroom was observed fully stocked.

* Overall the facility was noted well maintained.

Results of Evaluation: PASS

Reinspection Required: No

Results of Evaluation: N/A

Potential Food Safety All Star: 

Received By: 

Liliana Stransky - REHS
Agency Representative

NOTE: This report must be made available to the public on request
FOOD SAFETY EVALUATION REPORT

**J S MINI MART**
556 E WHITLEY AVE
SARDAR SINGH/JANA BANADUR SINGH

**BUSINESS PHONE:** (559) 212-5371
**CERTIFIED FOOD MANAGER:** ServSafe

**EXP DATE:** 1/20/2025
**RECIPROCATED FOOD MANAGER:**

**RECORD #:** PR0009027
**INSPECTION TYPE:** ROUTINE INSPECTION

**DATE:** October 12, 2021
**INSPECTOR:** Luis Flores - 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.

<table>
<thead>
<tr>
<th>Violation</th>
<th>Description/Corrective Action</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>VERMIN INFESTATION</strong></td>
<td>A few rodent droppings were observed on the bottom shelf of the customer self service cabinet located along the left side. Clean out the droppings and sanitize the shelving area. The clerk reported that a rodent had been caught by a trap earlier in the morning.</td>
</tr>
<tr>
<td><strong>IMPROPER CLEANING OF UTENSILS AND EQUIPMENT</strong></td>
<td>The exhaust hood filters were observed with grease accumulation and require cleaning.</td>
</tr>
<tr>
<td><strong>NO CURRENT FOOD HANDLER CARD CERTIFICATES FOR EMPLOYEES</strong></td>
<td>The onsite clerk did not have a current food handler card. The clerk must obtain a food handler card within the next 7 days.</td>
</tr>
</tbody>
</table>

**RESULTS OF EVALUATION:**

- [ ] PASS
- [X] NEEDS IMPROVEMENT
- [ ] FAIL

**Reinspection Required:** No: [X]

**Reinspection Date (on or after):** N/A

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**General Comments:**

All reheated burritos, taquitos, and corn dogs were being held well above 135 F. Good. Refrigerated luncheon foods were monitored at 39 F which was great being at or below 41 F. The general store area and food prep areas were in overall satisfactory condition.

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**Received By:**

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**Luis Flores - REHS**
Agency Representative

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: J S MINI MART
BUSINESS PHONE: (559) 212-5371
RECORD ID#: PR0009027
DATE: October 28, 2020

FACILITY SITE ADDRESS: 556 E WHITLEY AVE
CITY: CORCORAN
ZIP CODE: 93212
INSPECTION TYPE: ROUTINE INSPECTION

OWNER NAME: SARDAR SINGH/JANA BANADUR SINGH
CERTIFIED FOOD MANAGER: ServSafe
EXP DATE: 3/15/2020
INSPECTOR: Luis Flores - 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:** NO CURRENT CERTIFIED FOOD SAFETY PERSON ON STAFF

**Description/Corrective Action:** The facility requires at least one individual to possess food safety manager training. Have a facility representative register for a food safety manager training within the next two days and provide a copy of the individual's food safety manager certificate within the next 30 days to this department.

**Violation:** NO CURRENT FOOD HANDLER CARD CERTIFICATES FOR EMPLOYEES

**Description/Corrective Action:** Copies of employee food handler cards are not being maintained. Provide copies of all employee handler cards to this department within 7 days.

General Comments:
All hot food held in the hot holding unit were observed to be properly held well above 135 F. Refrigerated foods were being properly held below 41F.
Both the general retail area and back storage room were well maintained.

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

**RESULTS OF EVALUATION:** [ ] PASS [x] NEEDS IMPROVEMENT [ ] FAIL

Potential Food Safety All Star: [ ]

**Received By:**
Luis Flores - REHS
Agency Representative

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