FOOD SAFETY EVALUATION REPORT

FACILITY NAME: K & H LIQUOR, FOOD, AND GAS
FACILITY SITE ADDRESS: 49 E D ST
OWNER NAME: KARAM BANGAR
BUSINESS PHONE: (559) 924-8706
CITY: LEMOORE
CERTIFIED FOOD MANAGER: Not Specified
RECORD ID#: PR0000526
ZIP CODE: 93245
EXP DATE: 
INSPECTION TYPE: ROUTINE INSPECTION
DATE: September 19, 2022
INSPECTOR: Liliana Stransky - REHS

The items (if any) listed below identify the violation(s) that must be corrected. Thank you for your cooperation. One reinspeuction will be conducted (if needed) at no charge. A service fee is assessed for each additional reinspeuction required.

Violation: IMPROPER MAINTENANCE OF HANDWASH FACILITIES [HSC 113953 - 113593.2]
Description/Corrective Action: The hand washing station in the bathroom needs to have hand soap available at all times. The dispenser was empty during the inspection and the operator stated it was ordered. Paper towels and hot water were available.

General Comments:

The facility had all refrigeration units at or below 41F.

Pre-packaged foods were observed a minimum of six inches above the floor.

A CO2 canister was observed unchained. The operator placed it in the back to secure it.

Overall the store was noted well maintained.

RESULTS OF EVALUATION: X PASS ☐ NEEDS IMPROVEMENT ☐ FAIL
Reinspection Required: ☐ Yes: ☐ No: X
Reinspection Date (on or after): 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

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<tbody>
<tr>
<td>K &amp; H LIQUOR, FOOD, AND GAS</td>
<td>(559) 924-8706</td>
<td>PR0000526</td>
<td>September 14, 2020</td>
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<tr>
<td>KARAM BANGAR</td>
<td>Not Specified</td>
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<td>Luis Flores - REHS</td>
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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 MAINTENANCE OF FACILITY OR EQUIPMENT

*Description/Corrective Action:* An accumulation of cardboard, debris, and canned/bottled beverages is present on the floor of the walk-in box cooler. Pay particular attention to the floor areas beneath the display rack shelving along the front display doors.

**VIOLATION:** FOODS & EQUIPMENT NOT PROTECTED FROM CONTAMINATION

*Description/Corrective Action:* Various containerized food products on general store shelving was observed with dust accumulation. Go through the shelving and clean off dust accumulation on can, bottled, and/or jarred products.

**VIOLATION:** IMPROPER CLEANING OF UTENSILS AND EQUIPMENT

*Description/Corrective Action:* Soda syrup accumulation around the soda dispenser needs to be cleaned out. The use of a degreaser may be necessary in addition to the use of soap and hot water.

General Comments:

Monitored refrigerated food temperatures all met State Food Code temperature holding requirements.

No hot foods are prepared or held at this facility at this time.

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Received By: Luis Flores - REHS

Agency Representative

No signature obtained due to Covid-19

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

FACILITY NAME: K & H LIQUOR, FOOD, AND GAS  
BUSINESS PHONE: (559) 924-8706  
RECORD ID#: PR0000526  
DATE: March 26, 2020

FACILITY SITE ADDRESS: 49 E D ST  
CITY: LEMOORE  
ZIP CODE: 93245  
INSPECTION TYPE: PUBLIC INFORMATION/EDUCATION

OWNER NAME: KARAM BANGAR  
Program Description: 1107 - KINGS DPH COVID-19  
EXP DATE:  
INSPECTOR: Susan Lee-Yang - REHS

The items (if any) listed below identify the Health Code 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:

The following were discussed with the owner/operator during today's visit:

- The staff is aware of social distancing by requesting that customers keep apart a minimum of six feet from each other and staff.
- All work surfaces should be cleaned and sanitized with 100ppm chlorine or 200ppm QAC frequently to prevent contamination.
- Under no circumstances are employees who feel sick or are sick with respiratory (i.e. fever, coughing or sneezing) or gastrointestinal (i.e. vomiting or diarrhea) symptoms are allowed to work in the facility.

Please contact our Department if you have further questions.

Reinspection Required: Yes: No: X  
Reinspection Date (on or after): Not Specified

Susan Lee-Yang - REHS  
Environmental Health Specialist

Received By: