



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 - RM2 (501-2000)

Facility Name		Facility Address		City/State		Zip Code	
SQUARE DEAL MARKET		636 DAIRY AVE		CORCORAN, CA		93212	
Owner/Operator		Facility Phone No.		Inspection ID		Inspection Result	
MUTAHAR MANA		5597627234		60139		Pass	
Inspector Name		Inspection Date	Purpose of Inspection		Permit License		Expiration Date
Lindsay Hullinger		4/30/2025	Routine Inspection		PR0000573		7/1/2026

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



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Overall Inspection Comment:

Observations from today's routine inspection:

Hot and cold holding temperatures of prepared food are within required temperature ranges:

Rice: 159F

Beef: 157F

Fried chicken: 163F

Jalapeños: 33F

Cheese: 40F

Refrigerator next to stove temp is 48; thermometer attached reads the same. The refrigerator is observed actively being used at the time of the inspection. All other refrigeration units measured below 41F. During active use and high temperatures, please make sure the doors are open only when necessary and lower the temperature during peak use times.

CO2 tanks should be secured by a chain or other means.

All food is stored at least 6 inches above the ground. There are no dented or bloated cans are observed. No baby food is sold here.

No pests, insects, or vermin are observed.

The handwash sink has warm water, soap, & paper towels.

The 3-compartment sink has hot water measuring 120F. Bleach is used as sanitizer. Sanitizer buckets were prepared and have a chlorine concentration of 100 ppm. Test strips are available.

Thank you.

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

Signatures

Received By:

Inspected By:

Inspector Name: **Lindsay Hullinger**

Title: **Environmental Health Officer**

Date: **4/30/2025**

Email: **Lindsay.hullinger@co.kings.ca.us**

Phone: