

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 - RM5 (10001-15000)

Facility Name Facility		ity Address		City/State			Zip Code	
ROYAL FOOD 10990		14TH AVE		ARMONA, CA			93202	
Owner/Operator		Facility Phone No.	Inspect	nspection ID		Inspection Result		
MUSAID SHAIBI		5595846031	43937	43937		Needs Improvement		
Inspector Name	Inspection Date	Purpose of Inspection	Permit License Exp		Ехр	iration Date		
Lindsay Hullinger	8/14/2024	Routine Inspection		PR0	000159		8/1/:	2025

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

Violation Status	Violation Code	Violation Summary	Observation				
FDA Food Code 2017							
□ -Select- □ IN	13 - APPROVED SOURCE - Food in good condition, safe,	4 jars of BeechNut apples infant food were removed from the shelf, having expired					
☑ OUT	and unadulterated	March 2024. Please insure all baby food items are within the expiration date and are not sold after the expiration date. This is to					
□ N/A		ensure safety of foods intended for infants.					
_							
Select-	15 - PROTECTION FROM CONTAMINATION - Food	A pan of sauce is observed in the walk-in refrigerator without a cover and with a					
□ IN □ OUT	separated and protected	serving utensil in the sauce. Please ensure					
OUT NA		foods that are prepared are covered and do not have utensils in the containers. This is					
□ NO		to prevent potential contamination.					
□ -Select-	16 - PROTECTION FROM	The deli slicer is observed with some					
□ IN	CONTAMINATION - Food- contact surfaces; cleaned and	residue or buildup on the working parts of the machine; the machine was not currently					
☑ OUT	sanitized	in use. Please ensure equipment is cleaned					
□ NA		and sanitized promptly after use to prevent potential for contamination.					



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Overall Inspection Comment:

A routine inspection was completed on this date.

Overall the facility is adequate operating condition. Restrooms are not available to the public.

The meat market has a 2-compartment sink with hot water over 120F. This doubles as the hand wash sink. Meat market employees were observed washing hands before handling raw meats.

All refrigerators are working properly and measure below 41F.

The facility does not prepare food for immediate consumption. The meat market is observed with all refrigeration units measuring below 41F; products are labeled with contents and dates for preparation.

All food is stored at least 6 inches above the ground. There are no dented or bloated cans are observed. 4 jars of BeechNut infant food - apple - were removed from the shelve, having expired in March 2024.

Please see the above noted violations regarding protection from contamination. All food items should be covered when not in use, and all food preparation equipment should be cleaned and sanitized after use.

Thank you.

ATTENTION: There are a total of 3 item(s) marked above in violation. Total Major violations are 0.

Signatures Signatures Signatures			
Received By:	Inspected By:		
513	Ahah		
	Inspector Name: Lindsay Hullinger		
	Title: Environmental Health Officer		
	Date: 8/14/2024		
	Email: Lindsay.hullinger@co.kings.ca.us Phone:		

CERTIFICATION	OF RETURN TO COMPLIANCE				
I certify that the violations noted above on this report have been corrected. I have personally examined any documentation attached to the certification to establish that the violations have been corrected.					
Signature:	Title:	Date:			