

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	
J & A MARKET 1909		1909 S	S DAIRY AVE			CORCORAN, CA			93212
Owner/Operator			Facility Phone No.	Inspect	Inspection ID		Inspection Result		
ABDULLA MOHAMED NASER SHOUFER			5599922906	31016		Needs Improvement			
Inspector Name	Inspection Date		Purpose of Inspection		Permit License		Э	Expiration Date	
REHS INSPECTOR	3/4/2024		Routine Inspection		PR0	PR0000350		4/1/2	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

Violation Status	Violation Code	Violation Summary	Observation				
FDA Food Code 2017							
□ -Select- □ IN ☑ OUT □ N/A		The hand wash sinks in the kitchen, and the bathroom were supplied with paper towels. However, they were not single use. Single use paper towels must be used to prevent cross contamination.					
□ -Select- □ IN ☑ OUT □ N/A	39 - PREVENTION OF FOOD CONTAMINATION - Contamination prevented during food preparation, storage, and display	Various chemicals, such as oil and antifreeze was stored next to the cleaning supplies in the kitchen. These chemicals should be stored separately to prevent possible ation when cleaning utensils and equipment.					



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Overall Inspection Comment:

Inspection on this date with Abdulla Shoufer. Food was stored 6 inches above the ground. The sink in the bathroom was stocked with paper towels, soap and hot water. The temperature of the water at the two compartment sink was above 120°F. All refrigerators maintained the temperature below 41°F. The facility barbecues and smokes meat on the weekend. The food manager safety certificate expires on April 23, 2024.

Inspection conducted by Keith Jahnke, REHS

ATTENTION: There are a total of 2 item(s) marked above in violation. Total Major violations are 0.

	Signatures
Received By:	Inspected By:
Ows.	Kel Ja
	Inspector Name: REHS INSPECTOR Title: Environmental Health Officer
	Date: 3/4/2024
	Email: ehs@co.kings.ca.us Phone: 559-584-1411

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:		