



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 C MEAT COMPANY		836 WHITLEY AVE		CORCORAN, CA		93212	
Owner/Operator		Facility Phone No.		Inspection ID		Inspection Result	
CHRISTIAN DOMINGUEZ		5593808320		50239		Pass	
Inspector Name		Inspection Date	Purpose of Inspection		Permit License		Expiration Date
Isaac Coria		1/6/2025	Routine Inspection		PR0011010		7/1/2025

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 ☒ OUT ☐ N/A	10 - PREVENTING CONTAMINATION BY HANDS - Adequate handwashing sinks properly supplied and accessible	Handwashing sinks had malfunctioning dispensers, operator fixed on site by providing bottled soap. Please be sure that all soap dispensers are working and that soap is available to staff.	
☐ -Select- ☐ IN ☒ OUT ☐ N/A	39 - PREVENTION OF FOOD CONTAMINATION - Contamination prevented during food preparation, storage, and display	Refrigerators had meat stored on the ground, please be sure to properly store meat at least 6 inches about ground	



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Overall Inspection Comment:

Handwashing sinks reached a temperature of 100F
3-Compartment Sink reached a temperature of 120F
Quaternary Ammonia is used as sanitizer
Most Refrigeration units were temperatured below 41F

Please be sure to obtain Quaternary Ammonia Test strips to ensure proper concentrations of sanitizer

Please provide a cover to the light in the walk-in refrigerator to prevent any debris from potentially contaminating the meat

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

Signatures

Received By:

Inspected By:

Inspector Name: **Isaac Coria**

Title: **Environmental Health Officer**

Date: **1/6/2025**

Email: **Isaac.Coria@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: _____