

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 - RM3 (2001-5000)

Facility Name Facility		y Address			City/State			Zip Code	
MERCADO Y CARNICERIA DEL VALLE 1120 N		N 10TH AVE			HANFORD, CA			93230	
Owner/Operator		Facility Phone No.	Inspect	Inspection ID		Inspection Result			
SALVADOR SALAZAR			5595827726	45596		Needs Improvement			
Inspector Name	Inspection	Date	e Purpose of Inspection Permit License		Э	Expiration Date			
Isaac Coria	9/10/2024		Routine Inspection		PR0	009016		3/1/:	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

Violation Status	Violation Code	Violation Summary	Observation			
FDA Food Code 2017						
□ -Select- □ IN □ OUT □ NA □ NO	15 - PROTECTION FROM CONTAMINATION - Food separated and protected	Observed cheese, ham, and pork foot unwrapped in cold storage units. All Prepped/processed food in cold storage units need to be securely sealed.				
□ -Select- □ IN □ OUT □ N/A	51 - PHYSICAL FACILITIES - Plumbing installed, proper backflow devices	In walk in refrigeration unit, observed piping releasing water in buckets. All piping needs to lead to a drainage pipe and have a proper air gap.				



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□ -Select- □ IN ☑ OUT □ N/A	55 - PHYSICAL FACILITIES - Physical facilities installed, maintained, and clean	Walk in unit for beverages had an actively leaking AC unit releasing water to the floor creating puddles of water and deteriorating the alcohol containers packaging. Please ensure this is adequately fixed and that if there is water leakage that there is a slip sign posted on the floor near leak. Observed flooring of the kitchen area heavily deteriorated, recommend replacing and repairing flooring with a smooth, easily cleanable, surface that abides by the California food retail code. Hallway light leading to the restroom is broken, please ensure all light fixtures are in working condition. Under three compartment sink, there was a hole in the wall, please ensure that this is fixed immedialty to avoid possible pest infestation.				
Overall Inspection Comment:						
Observations from todays inspection: Hand washing station water temperature reached 100F and was fully stocked Three compartment sink water reached 120F Cold storage units were below 40F. Hot holding food was above 135F.						
ATTENTION: There are a total of		ation. Total Major violations are 0.				
Signatures						
Received By:		Inspected By:				
55						
		Inspector Name: Isaac Cori	a			
		Title: Environmental Health	Officer			
		Date: 9/10/2024				
		Email: Isaac.Coria@co.kin ç Phone:	gs.ca.us			



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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:		