



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 -RM6 (>15000)

Facility Name		Facility Address		City/State		Zip Code	
COST LESS FOOD COMPANY		2001 WHITLEY AVE		CORCORAN, CA		93212	
Owner/Operator		Facility Phone No.		Inspection ID		Inspection Result	
BRIAN PORTESSI		5599925125		48856		Pass	
Inspector Name		Inspection Date	Purpose of Inspection		Permit License		Expiration Date
Chaitanya Patel		10/31/2024	Routine Inspection		PR0010907		1/1/2026

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

Overall Inspection Comment:



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Inspection is conducted and the following is observed.

Facility has Meat Preparation Area, Bread Baking Area, Multiple Walk in and Reach in Refrigeration units, Infant Foods Area, Canned Goods and Sealed Goods Areas.

Bread Baking Area -

Handwash and Dishwash sink are 2 compartment dishwashing sink.

Adequate Handwash Water temperature of above 100F. Paper Towels and Soap available.

Area needs to be well maintained. Noted the unbaked bread storage area to be open. Keep closed to avoid pest activity.

Meat Preparation Area -

2 compartment dishwashing sink noted. Water temp noted above 120F.

Handwash sink noted well stocked with paper towels, soap and running water temperature above 100F.

Grease trap noted on the floor which is cleaned out every month by Baker Commodities.

Facility also has a rotisserie chicken oven present in this area.

Cold Holding Units -

All Walk in refrigeration units noted below 41F.

Dairy products reach in refrigeration units noted below 45F.

Display meat area refrigeration unit noted below 41F.

The reach in refrigeration units in the aisles were noted with some foods items spilled inside the units. Keep all refrigeration units free of spills, leaks or damage to avoid cross contamination.

Infant Foods checked for expiration dates and overall condition of the sealed containers and foods.

General Goods -

Noted a few dented cans around the Facility. These cans were removed off the shelf by the manager and stored in the back for disposal or return to provider.

General Cleanliness noted around all walkable areas.

pest Control conducted monthly at the facility.

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: **Chaitanya Patel**

Title: **Environmental Health Officer I**

Date: **10/31/2024**



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