



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	
SAVECO #15		1798 N 10TH Ave		HANFORD, CA		93230	
Owner/Operator		Facility Phone No.		Inspection ID		Inspection Result	
MUFID ALAMSI		5595828806		66296		Pass	
Inspector Name		Inspection Date	Purpose of Inspection		Permit License		Expiration Date
Jesus Crespin		7/14/2025	Routine Inspection		PR0010732		12/1/2025

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			



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☐ -Select- ☐ IN ☒ OUT ☐ NA ☐ NO	23 - TIME AND TEMPERATURE CONTROL FOR SAFETY - Proper date marking and disposition	11 containers of Gerber baby food were voluntarily discarded by operator, they include: 1 Gerber Cereal for Baby-Multigrain. The oldest expiration date was June 30, 2025. 1 Gerber Cereal for Baby- Oatmeal. The oldest expiration date was June 30, 2025. 9 Gerber Cereal for Baby- Rice. The oldest expiration date was November 30, 2024. California Retail Food Code 114094.5 114094.5. Infant formula and baby food "use by" dates (a) A RETAIL FOOD FACILITY shall not sell or offer for sale after the "use by" date, infant formula or baby FOOD that is required to have this date on its packaging pursuant to the federal act, as defined in Section 109930, and federal regulations adopted pursuant to the federal act, 84 including, but not limited to, Section 107.20 of Title 21 of the Code of Federal Regulations. (b) Notwithstanding Section 114395, any RETAIL FOOD FACILITY that violates this section is guilty of an infraction, punishable by a fine of not more than ten dollars (\$10) per day for each item sold or offered for sale after the "use by" date. The fine shall be calculated based upon the number of days past the "use by" date that the product is either found being offered for sale, or if the product is sold, the date of sale as established by evidence of the proof of purchase, including, but not limited to, a sales receipt. (c) An ENFORCEMENT AGENCY may assess administrative penalties on a RETAIL FOOD FACILITY that violates this section in the amount of ten dollars (\$10) per day for each item sold or offered for sale, in addition to other penalties authorized by law. (d) For purposes of this section, the following definitions shall apply: (1) "Baby food" shall have the meaning given to "baby foods" in paragraph (c) of Section 407.81 of Title 40 of the Code of Federal Regulations.
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Overall Inspection Comment:

A routine food inspection was conducted today. The manager on duty gave consent for the inspection to be done. The following was observed:

General cleanliness of the store is adequate.

No presence of vermin was noted.

Walk-in refrigeration units was temperatured below 41F. All food was stored 6 inches off of the ground.

All prepackaged, produce, and meat cold storage units were temperatured below 41F.

Hand wash sink was able to dispense water above 100F. Soap and paper towels were available for use.

3-compartment sink dispensed water above 120F. This facility uses bleach for sanitization. No sanitizer test strips were available.

2 cans of chicken noodle soup were voluntarily discarded by operator due to damage.

This facility may be called in for an administrative hearing because of the violation listed in this report.

ATTENTION: There are a total of 1 item(s) marked above in violation. Total Major violations are 1.

Signatures

Received By:

Inspected By:

Inspector Name: **Jesus Crespin**

Title: **EHS**

Date: **7/14/2025**

Email: **Jesus.Crespin@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: _____