



## 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 Address	City/State	Zip Code
<b>STAR MART #7</b>	<b>627 W SEVENTH ST</b>	<b>HANFORD, CA</b>	<b>93230</b>
Owner/Operator	Facility Phone No.	Inspection ID	Inspection Result
<b>SALEH ALKOBADI</b>	<b>5595837490</b>	<b>60616</b>	<b>Pass</b>
Inspector Name	Inspection Date	Purpose of Inspection	Permit License
<b>Lindsay Hullinger</b>	<b>5/8/2025</b>	<b>Routine Inspection</b>	<b>PR0009101</b>
			Expiration Date
			<b>6/1/2026</b>

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
<b>FDA Food Code 2017</b>			
<input type="checkbox"/> -Select- <input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A	<b>10 - PREVENTING CONTAMINATION BY HANDS</b> - Adequate handwashing sinks properly supplied and accessible	The handwash sink only has cool water at the time of this inspection. The hot water is turned off to the sink due to a leak, which began today. The facility is aware of the issue and has maintenance scheduled for this afternoon.	Repeat: No Corrected On-Site: Yes Comply By: 06/07/2025 Degree of Violation: Minor Return to Compliance Date: 05/08/2025
<input type="checkbox"/> -Select- <input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> NA <input type="checkbox"/> NO	<b>22 - TIME AND TEMPERATURE CONTROL FOR SAFETY</b> - Proper cold holding temperatures	The refrigerator in the kitchen prep area measured at 51F. The temperature was turned to colder, and items had reached 39F within several minutes.  The display refrigerator in the food service area also measured high, at 45F. This temperature was taken during a busy lunch hour, so it is actively being used. Please make sure that refrigerators are able to maintain temperatures below 41F for the duration of the business day.	Repeat: No Corrected On-Site: Yes Comply By: 05/08/2025 Degree of Violation: Minor Return to Compliance Date: 05/08/2025



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##### Overall Inspection Comment:

Observations from today's routine food inspection:

The certified food program manager certificate expires 6/3/2025. Please make sure it is renewed and the new certification posted in place of the current one.

No evidence of active pests was observed.

The water temperature at the three compartment sink and dishwasher was above 120°F. Sanitizer buckets are in use. Chlorine sanitizer is used.

Food was stored 6 inches above the ground in dry and cold storage. Floors are observed generally clean, with no grime or debris build up. Floor sinks are observed clear of debris.

The range hood service sticker indicates service was due 5/2/2025. Please make sure this is completed within 30 days, as range hoods with build up of grease and debris may pose a risk of grease fire.

Some items were observed cooling in the kitchen prep area by being left on the counter with no cover. Please make sure to use proper cooling methods to reach safe food temperatures within 2 hours, and food should be covered to prevent contamination.

Thank you.

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: **Lindsay Hullinger**

Title: **Environmental Health Officer**

Date: **5/8/2025**

Email: **Lindsay.hullinger@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: \_\_\_\_\_