

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 | |
|-------------------|-----------------|-----------------------|---------|--------------|----------------|-------------------|-----------------|----------|--|
| TRI-MART 8659 E | | E LACEY BLVD | | | HANFORD, CA | | | 93230 | |
| Owner/Operator | | Facility Phone No. | Inspect | nspection ID | | Inspection Result | | | |
| BALEEGH MUHARRAM | | 5595846018 | 63356 | | | Pass | | | |
| Inspector Name | Inspection Date | Purpose of Inspection | n Pe | | Permit License | | Expiration Date | | |
| Lindsay Hullinger | 6/11/2025 | Routine Inspection PF | | PR0 | PR0000628 | | | 5/1/2026 | |

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



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Overall Inspection Comment:

This facility has a kitchen and pre-packaged foods. All hot holding items measured above 135F:

Pinto beans: 139F, Rice: 146F, Chicken: 160F

Cold holding items measured below 41F: cheese: 36F, pico de gallo: 39F, cabbage 39F

All refrigerators are observed below 41F. Freezers are maintained with food frozen to touch. Foods are organized inside the refrigerators appropriately to prevent contamination. Food items are observed covered with lids and raw meats on the bottom shelf.

Signatures

All food is stored at least 6 inches off the ground, in the sales area as well as the storage area.

Soda, ice, and coffee machines are observed free of grime or debris up.

Thank you.

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

Received By: Inspected By: July

Inspector Name: Lindsay Hullinger
Title: Environmental Health Officer

Date: 6/11/2025

Email: Lindsay.hullinger@co.kings.ca.us

Phone: