



County of Kings - Department of Public Health

Environmental Health Services Division

330 Campus Drive Hanford, CA 93230

Phone - 559-584-1411 Fax - 559-584-6040

Internet - www.countyofkings.com/ehs

FOOD SAFETY EVALUATION REPORT

| | | | |
|---|--|---------------------------------|---|
| FACILITY NAME: ASIAN VARIETY STORE | BUSINESS PHONE: (559) 924-7023 | RECORD ID#: PR0000441 | DATE: June 28, 2021 |
| FACILITY SITE ADDRESS: 306 HEINLEN ST | CITY: LEMOORE | ZIP CODE: 93245 | INSPECTION TYPE: ROUTINE INSPECTION |
| OWNER NAME: JOANNA LEAH A. ROSARIO | CERTIFIED FOOD MANAGER: JOANNE ROSARIO | EXP DATE: 3/28/2022 | INSPECTOR: Veronica Ochoa -REHS |

The items (if any) listed below identify the violation(s) that must be corrected. Thank you for your cooperation.
One reinspection will be conducted (if needed) at no charge. A service fee is assessed for each additional reinspection required.

Violation: FOODS & EQUIPMENT NOT PROTECTED FROM CONTAMINATION [HSC 113980, 114025-114027]

Description/Corrective Action: Several prepackaged food items were observed being stored directly on the floor of the facility. Please ensure all food items are maintained at least six inches off the ground.

Violation: IMPROPER MAINTENANCE OF FACILITY OR EQUIPMENT [HSC 114161-114182 & 114257]

Description/Corrective Action: The facility's three compartment sink was observed leaking from the nozzle and the hand wash sink was observed leaking from the bottom of the sink. All leaks must be repaired.

Violation: OTHER PERMIT VIOLATION

Description/Corrective Action: Per Section 114063(a) of the California Retail Food Code: "Raw, nonprepackaged food of animal origin, such as beef, lamb, pork, poultry, and eviscerated fish, shall not be offered for consumer self-service.

During the inspection, salmon heads and eviscerated tuna were observed being stored in ice chests over ice for customer self-service. As mentioned in the California Retail Food Code, eviscerated fish cannot be sold for self-service. In order for the facility to sell eviscerated fish, the eviscerated fish would have to come in a hermetically sealed bag from the manufacturer or the facility would have to dispense the eviscerated fish to the customer.

During the inspection, all of the eviscerated fish were removed from the self-service area.

Violation: IMPROPER MAINTENANCE OF FACILITY OR EQUIPMENT [HSC 114161-114182 & 114257]

Description/Corrective Action: The facility's back storage area needs to be organized where it allows one to walk in between isles. It seems as though too much product is purchased and the facility does not have the capacity to store all of the product that is purchased. Please consider purchasing less so that there is ample room to store merchandise.

Violation: IMPROPER THAWING OF FROZEN FOODS [HSC 114020]

Description/Corrective Action: Shrimp was observed being thawed in stagnant water at the three compartment sink. During the inspection, the person in charge was instructed to place cool running water over the shrimp in order to properly thaw. The facility may also elect to thaw in the refrigerator.

General Comments:

NOTE: This report must be made available to the public on request



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| FACILITY NAME: ASIAN VARIETY STORE | BUSINESS PHONE: (559) 924-7023 | RECORD ID#: PR0000441 | DATE: June 28, 2021 |
| FACILITY SITE ADDRESS: 306 HEINLEN ST | CITY: LEMOORE | ZIP CODE: 93245 | INSPECTION TYPE: ROUTINE INSPECTION |
| OWNER NAME: JOANNA LEAH A. ROSARIO | CERTIFIED FOOD MANAGER: JOANNE ROSARIO | EXP DATE: 3/28/2022 | INSPECTOR: Veronica Ochoa -REHS |

The items (if any) listed below identify the violation(s) that must be corrected. Thank you for your cooperation.
One reinspection will be conducted (if needed) at no charge. A service fee is assessed for each additional reinspection required.

Hand wash stations were stocked with soap, paper towels, and hot water.
Cold holding units storing potentially hazardous foods measured at or below 41F.
Please work on correcting the above noted violations.

RESULTS OF EVALUATION: PASS NEEDS IMPROVEMENT FAIL

Reinspection Required: Yes: No:

Reinspection Date (on or after): N/A

Potential Food Safety All Star:

Received By:

Veronica Ochoa -REHS

Agency Representative

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OFFICIAL INSPECTION REPORT

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|---|--|---------------------------------|---|
| FACILITY NAME: ASIAN VARIETY STORE | BUSINESS PHONE: (559) 924-7023 | RECORD ID#: PR0000441 | DATE: March 26, 2020 |
| FACILITY SITE ADDRESS: 306 HEINLEN ST | CITY: LEMOORE | ZIP CODE: 93245 | INSPECTION TYPE: PUBLIC INFORMATION/EDUCATIOI |
| OWNER NAME: JOANNA LEAH A. ROSARIO | Program Description: 1107 - KINGS DPH COVID-19 | EXP DATE: 3/28/2022 | INSPECTOR: Susan Lee-Yang - REHS |

The items (if any) listed below identify the Health Code violation(s) that must be corrected. Thank you for your cooperation.
One reinspection will be conducted (if needed) at no charge. A service fee is assessed for each additional reinspection required.

Violation: None Noted

General Comments:

The following were discussed with the owner/operator during today's visit:

- The staff is aware of social distancing by requesting that customers keep apart a minimum of six feet from each other and staff.
- All work surfaces should be cleaned and sanitized with 100ppm chlorine or 200ppm QAC frequently to prevent contamination.
- Under no circumstances are employees who feel sick or are sick with respiratory (i.e. fever, coughing or sneezing) or gastrointestinal (i.e. vomiting or diarrhea) symptoms are allowed to work in the facility.

Please contact our Department if you have further questions.

Reinspection Required: Yes: No: **Reinspection Date (on or after):** Not Specified

Susan Lee-Yang - REHS

Environmental Health Specialist

Received By: _____



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|---|--|---------------------------------|---|
| FACILITY NAME: ASIAN VARIETY STORE | BUSINESS PHONE: (559) 924-7023 | RECORD ID#: PR0000441 | DATE: February 27, 2020 |
| FACILITY SITE ADDRESS: 306 HEINLEN ST | CITY: LEMOORE | ZIP CODE: 93245 | INSPECTION TYPE: ROUTINE INSPECTION |
| OWNER NAME: JOANNA LEAH A. ROSARIO | CERTIFIED FOOD MANAGER: JOANNE ROSARIO | EXP DATE: 3/28/2022 | INSPECTOR: Susan Lee-Yang - REHS |

The items (if any) listed below identify the violation(s) that must be corrected. Thank you for your cooperation. One reinspection will be conducted (if needed) at no charge. A service fee is assessed for each additional reinspection required.

Violation: FOODS & EQUIPMENT NOT PROTECTED FROM CONTAMINATION [HSC 113980, 114025-114027]

Description/Corrective Action: Observed food items stored directly on the ground throughout the sales floor. Ensure all food items are stored off the ground at a minimum of 6 inches.

Violation: IMPROPER CLEANING OF UTENSILS AND EQUIPMENT [HSC 114095-114099.5 & 114101-114119]

Description/Corrective Action: Observed mildew on the interior flap of the ice machine. Ensure thorough and regular cleaning occurs to prevent accumulation.

Violation: IMPROPER MAINTENANCE OF HANDWASH FACILITIES [HSC 113953 - 113593.2]

Description/Corrective Action: Observed the paper towel dispenser in the restroom broken. Replace broken paper towel dispenser.

Violation: IMPROPER LABELING OF PREPACKAGED FOODS [HSC 114089-114090]

Description/Corrective Action: Observed prepackaged frozen fish and sausage without labels. This violation was noted on the previous routine inspection as well. Any food item that is packaged here at the facility must be labeled with the facility's information and product information.

General Comments:

- Restroom has hot water, soap, and paper towels.
- Cold holding units were noted satisfactory.
- Please correct today's noted violations to prevent further enforcement.

RESULTS OF EVALUATION: PASS NEEDS IMPROVEMENT FAIL

Reinspection Required: Yes: No:

Reinspection Date (on or after): N/A

Potential Food Safety All Star:

Received By:

Susan Lee-Yang - REHS

Agency Representative

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