



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

Table with 4 columns: FACILITY NAME, BUSINESS PHONE, RECORD ID#, DATE, FACILITY SITE ADDRESS, CITY, ZIP CODE, INSPECTION TYPE, OWNER NAME, CERTIFIED FOOD MANAGER, EXP DATE, INSPECTOR.

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

Description/Corrective Action: A few mice droppings were observed in two different self-service counter cupboards. Employee interviewed reported that the facility previously had mice issues within the store but was no longer a problem as traps were utilized for elimination.

The employee was directed to clean out the droppings and disinfect the exposed areas. The employee began cleaning the cupboards not long after notification.

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

Description/Corrective Action: A broken beer bottle is present along the backside of the Budweiser display rack shelving within the walk-in box cooler. Clean up the broken glass immediately.

Violation: NO CURRENT FOOD HANDLER CARD CERTIFICATES FOR EMPLOYEES

Description/Corrective Action: The food prep employee present, Blanca Nieto, did not have a copy of her food handler certification. Ms. Nieto claimed her CFH does not expire until September 2021. However, no proof of current certification was present for validation.

Either a current copy of the certification needs to be made available for review or the employee must register for a new training session. Provide proof of the certification within 7 days of today's date.

General Comments:

All monitored cold food temperatures met State Food Code temperature holding requirements. The general food display areas were in good serviceable condition.

RESULTS OF EVALUATION: [ ] PASS [X] NEEDS IMPROVEMENT [ ] FAIL. Reinspection Required: Yes: [ ] No: [X]. Reinspection Date (on or after): N/A. [ ] Potential Food Safety All Star:

No signature obtained due to Covid-19

Received By:

Luis Flores - REHS

Agency Representative

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



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**FOOD SAFETY EVALUATION REPORT**

<b>FACILITY NAME:</b> OMAR'S FOOD MART	<b>BUSINESS PHONE:</b> (559) 924-5026	<b>RECORD ID#:</b> PR0000304	<b>DATE:</b> July 23, 2020
<b>FACILITY SITE ADDRESS:</b> 161 W D ST	<b>CITY:</b> LEMOORE	<b>ZIP CODE:</b> 93245	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> SANAD OMAR	<b>CERTIFIED FOOD MANAGER:</b> SANAD OMAR	<b>EXP DATE:</b> 9/12/2022	<b>INSPECTOR:</b> Paven Batth

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

**Description/Corrective Action:** The following areas were observed to be cluttered:

- walk-in cooler
- back storage room
- restroom
- cabinets underneath the soft drink dispenser

Clean and organize in order to allow passageway access.

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

**Description/Corrective Action:** Observed canned energy drink cases (Monster Energy and Bang Energy) stored directly on the floor inside the restroom. Food needs be stored in appropriate shelving at least 6 inches above the floor. Operator claimed those canned energy drink cases were going to be discarded and they were not for sale. Operator was advised to keep the restroom clutter-free and dispose of such products in a proper manner.

**Violation:** RESTROOM FACILITIES NOT MAINTAINED [HSC 114250 & 114276]

**Description/Corrective Action:** No paper towels were observed in the restroom. Ensure the restroom is maintained stocked (soap and paper towels) and a proper supply of hot water is available. The restroom is also in need of a cleaning. Clean the restroom on a routine basis.

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

**Description/Corrective Action:** Remove the accumulated residue on the interior and exterior panel of the ice machine. Clean and sanitize such equipment on a frequent basis.

**General Comments:**

Temperature Controls: All cold holding units were measured below 41F.

Other Comments: In response to the COVID-19 pandemic, please implement the Kings County and State (CDPH) guidelines (i.e., maintain a "social distance" of 6 feet between individuals, use EPA-approved disinfectants, etc.) with your business.

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<b>OWNER NAME:</b> SANAD OMAR	<b>CERTIFIED FOOD MANAGER:</b> SANAD OMAR	<b>EXP DATE:</b> 9/12/2022	<b>INSPECTOR:</b> Paven Bath

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.

<b>RESULTS OF EVALUATION:</b> <input type="checkbox"/> PASS <input checked="" type="checkbox"/> NEEDS IMPROVEMENT <input type="checkbox"/> FAIL	<b>Reinspection Required:</b> Yes: <input type="checkbox"/> No: <input checked="" type="checkbox"/> <b>Reinspection Date (on or after):</b> <u>          N/A          </u> <input type="checkbox"/> Potential Food Safety All Star:
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*Paven Bath*

Received By: \_\_\_\_\_

Agency Representative \_\_\_\_\_

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**OFFICIAL INSPECTION REPORT**

<b>FACILITY NAME:</b> OMAR'S FOOD MART	<b>BUSINESS PHONE:</b> (559) 924-5026	<b>RECORD ID#:</b> PR0000304	<b>DATE:</b> March 26, 2020
<b>FACILITY SITE ADDRESS:</b> 161 W D ST	<b>CITY:</b> LEMOORE	<b>ZIP CODE:</b> 93245	<b>INSPECTION TYPE:</b> PUBLIC INFORMATION/EDUCATIOI
<b>OWNER NAME:</b> SANAD OMAR	<b>Program Description:</b> 1107 - KINGS DPH COVID-19	<b>EXP DATE:</b> 9/12/2022	<b>INSPECTOR:</b> Veronica Ochoa -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 operator/owner during today's visit:

1. The staff is aware of social distancing by requesting that customers keep apart a minimum of six feet from each other and staff.
2. All work surfaces should be cleaned and sanitized with 100 ppm chlorine or 200 ppm QAC frequently to prevent contamination.
3. 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 should you have further questions.

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

*Veronica Ochoa -REHS*

Environmental Health Specialist

Received By: \_\_\_\_\_