**FOOD SAFETY EVALUATION REPORT**

<table>
<thead>
<tr>
<th>FACILITY NAME</th>
<th>BUSINESS PHONE</th>
<th>RECORD ID#</th>
<th>DATE</th>
</tr>
</thead>
<tbody>
<tr>
<td>SOUTHSIDE MARKET</td>
<td>(661) 370-7448</td>
<td>PR009518</td>
<td>August 23, 2021</td>
</tr>
</tbody>
</table>

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<tbody>
<tr>
<td>2003 DAIRY AVE</td>
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<td>ROUTINE INSPECTION</td>
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<tbody>
<tr>
<td>FATHIA A NUMI</td>
<td>Fathia A Numi</td>
<td>7/17/2023</td>
<td>Paven Batth</td>
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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.

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**Violation:** RESTROOM FACILITIES NOT MAINTAINED  
**Description/Corrective Action:** The facility/employee restroom is in need of a thorough cleaning. Ensure such areas are upheld to a sanitary condition.

**Violation:** IMPROPER MAINTENANCE OF FACILITY OR EQUIPMENT  
**Description/Corrective Action:** Observed the back storage room to be cluttered. Remove all unnecessary items to ensure proper maintenance is upheld by this facility.

**Violation:** IMPROPER MAINTENANCE OF HANDWASH FACILITIES  
**Description/Corrective Action:** No paper towels were observed in the following areas:

- Employee restroom

Ensure all handwashing facilities are maintain stocked in order to validate proper handwashing procedures are taking place by employees at this facility.

**General Comments:**

Temperature Control: Cold holding temperatures were noted below 41F.

Other comments: Ensure to correct the violations noted above in a timely manner.

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**RESULTS OF EVALUATION:**  
- PASS  
- NEEDS IMPROVEMENT  
- FAIL

**Reinspection Required:**  
- Yes: No: X

**Reinspection Date (on or after):** N/A

**Potential Food Safety All Star:**

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Received By:  

Paven Batth  
Agency Representative

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<td>IMPROPER MAINTENANCE OF FACILITY OR EQUIPMENT</td>
<td>The back storage room was observed to be cluttered. Clean and organize the back storage room to allow proper pathway access. Remove trash debris from the back storage room as well to prevent a vermin infestation.</td>
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<td>IMPROPER CLEANING OF UTENSILS AND EQUIPMENT</td>
<td>During the inspection, mildew buildup was observed on the interior flap and exterior portion of the ice-machine. Ensure to clean such equipment on a routine basis to prevent contamination.</td>
</tr>
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</table>

General Comments:

Cold holding units were noted below 41F.
The retail food sales area of the convenience store was observed to be fairly maintained. All food product was stored 6 inches above the ground.

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: ____________________________

Paven Batth
Agency Representative

NOTE: This report must be made available to the public on request.
### OFFICIAL INSPECTION REPORT

**FACILITY NAME:** SOUTHSIDE MARKET  
**BUSINESS PHONE:** (661) 370-7448  
**RECORD ID#:** PR0009518  
**DATE:** March 26, 2020

**FACILITY SITE ADDRESS:**  
**CITY:** CORCORAN  
**ZIP CODE:** 93212  
**INSPECTION TYPE:** PUBLIC INFORMATION/EDUCATION

**OWNER NAME:** FATHIA A NUMI  
**Program Description:** 1107 - KINGS DPH COVID-19  
**EXP DATE:** 7/17/2023  
**INSPECTOR:** Paven Batth

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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.

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| None Noted | At this time all food sales are for DELIVERY or TAKE-OUT/PICK-UP ONLY. The staff is aware of social distancing by requesting that customers keep apart a minimum of six feet from each other and staff. Only allow entry to customers that can safely keep the same distance between them while they wait or encourage them to wait in their cars. Staff is practicing safe food handling procedures to protect food from contamination, monitor hot & cold holding temperatures, and WASH HANDS. Staff uses sanitizing solution (chlorine 100ppm or QAC 200ppm) for wiping down all counters and work surfaces to reduce the risk of contamination. All work surfaces should be cleaned and sanitized 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. This facility was inspected today to review and verify the above food and employee safety practices are being followed. Please contact our Department for further questions. |}

**General Comments:**

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

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**Received By:**

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**Paven Batth**  
Environmental Health Specialist
## Food Safety Evaluation Report

**Facility Name:** Southside Market  
**Business Phone:** (661) 370-7448  
**Facility Site Address:** 2003 Dairy Ave  
**City:** Corcoran  
**Zip Code:** 93212  
**Owner Name:** Fathia A Numi  
**Certified Food Manager:** Fathia A Numi  
**Exp Date:** 7/17/2023  
**Inspector:** Paven Batth  
**Date:** March 11, 2020  
**Record ID:** PR0009518  
**Inspection Type:** Routine Inspection

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### Violation: Improper Exclusion of Vermin or Animals

**[HSC 114259-114259.3]**

**Description/Corrective Action:**

The front door of the facility was observed open during the inspection. Aside from instant passage throughout of the facility, ensure doors are enclosed to prevent any vermin and/or insects from entering the facility. An accumulation of dust was observed on the floor in the back storage room near the restroom. Clean such areas on a routine basis. Please ensure to maintain facility floors to a sanitary condition.

### Violation: Foods & Equipment Not Protected From Contamination

**[HSC 113980, 114025-114027]**

**Description/Corrective Action:**

Observed miscellaneous beverage cases on the floor in the back storage area. Protect food from cross-contamination by properly shelving such items 6" above the floor. Products Noted: Coca-Cola, Pepsi, Snapple, Sobe, Lipston Brisk Iced Tea, Bud Light, Budweiser, and Bud Light.

Observed cleaning products stored directly on top of the ice machine. Chemical products that contain hazardous materials need to stored in approved shelving. Ensure food is separated from such chemical products. Products Noted: Pine-Sol All-Purpose Cleaner and Clorox Disinfecting Bleach

### General Comments:

Restroom: The restroom was maintained stocked.

Other comments: All food product in the general sales was noted to be properly labeled.

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**RESULTS OF EVALUATION:**

- [ ] PASS
- [x] NEEDS IMPROVEMENT
- [ ] FAIL

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