County of Kings - Department of Public Health
Environmental Health Service 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: CIRCLE K STORE #2701178
BUSINESS PHONE: (559) 386-5312
RECORD ID#: PR0000509
DATE: April 13, 2022

FACILITY SITE ADDRESS: 428 SKYLINE BLVD
CITY: AVENAL
ZIP CODE: 93204
INSPECTION TYPE: ROUTINE INSPECTION

OWNER NAME: CIRCLE K STORES INC
CERTIFIED FOOD MANAGER: Louis Gravelle Jr.
EXP DATE: 3/10/2026
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:** IMPROPER USE OR STORAGE OF TOXIC MATERIALS

[HSC 114254-114254.3]  
**Description/Corrective Action:** Please do not store the spray cleaning reagents at the hand wash sink.

**General Comments:**
Hand wash station was stocked with soap, paper towels, and hot water.
Cold holding units measured at or below 41F.
Hot food items such as hot dogs, pizza, and breakfast sandwiches measured well above 140F.

<table>
<thead>
<tr>
<th>RESULTS OF EVALUATION</th>
<th>PASS</th>
<th>NEEDS IMPROVEMENT</th>
<th>FAIL</th>
</tr>
</thead>
<tbody>
<tr>
<td>Reinspection Required:</td>
<td>Yes:</td>
<td>No: X</td>
<td></td>
</tr>
<tr>
<td>Reinspection Date (on or after):</td>
<td>N/A</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

**Potential Food Safety All Star:**

Received By: [Signature]
Agency Representative: [Signature]

NOTE: This report must be made available to the public on request
**FOOD SAFETY EVALUATION REPORT**

**FACILITY NAME:** CIRCLE K STORE #2701178  
**BUSINESS PHONE:** (559) 386-5312  
**RECORD ID#:** PR0000509  
**DATE:** February 10, 2021

**FACILITY SITE ADDRESS:** 428 SKYLINE BLVD  
**CITY:** AVENAL  
**ZIP CODE:** 93204  
**INSPECTION TYPE:** ROUTINE INSPECTION

**OWNER NAME:** CIRCLE K STORES INC  
**CERTIFIED FOOD MANAGER:** Louis Gravelle Jr.  
**EXP DATE:** 6/14/2021  
**INSPECTOR:** Luis Flores - 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.

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

**Description/Corrective Action:** The left side soda fountain was observed to have a relatively slow water that is not captured by drainage plumbing and is being released onto the floor. The onsite manager stated company repair service is anticipated within the next day or two. A cone was present in front of the problem area for customer safety. Make certain to mop the area as water accumulation develops.

**General Comments:**

All refrigeration units were observed to be holding at between 39 F and 41 F. Freezer units were holding well below 32 F. Ice cream freezers were holding at -13 F and -17 F. The general retail area, walk-in box cooler areas, back storage room, and soda syrup storage area, and restroom were all observed very well maintained.

**RESULTS OF EVALUATION:**  
- [X] PASS  
- [ ] NEEDS IMPROVEMENT  
- [ ] FAIL

Reinspection Required:  
- [ ] Yes:  
- [X] No:

Reinspection Date (on or after): N/A

[ ] Potential Food Safety All Star:

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Received By:  

Luis Flores - REHS  
Agency Representative

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**NOTE:** This report must be made available to the public on request
FOOD SAFETY EVALUATION REPORT

FACILITY NAME: CIRCLE K STORE #2701178
BUSINESS PHONE: (559) 386-5312
RECORD ID#: PR0000509
DATE: September 30, 2020

FACILITY SITE ADDRESS: 428 SKYLINE BLVD
CITY: AVENAL
ZIP CODE: 93204
INSPECTION TYPE: ROUTINE INSPECTION

OWNER NAME: CIRCLE K STORES INC
CERTIFIED FOOD MANAGER: Louis Gravelle Jr.
EXP DATE: 6/14/2021
INSPECTOR: 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 CLEANING OF UTENSILS AND EQUIPMENT
Description/Corrective Action:
1) Multiple beverage cases were observed inside the 3-compartment sink. Remove such food products from the 3-compartment sink and store them in approved shelves or racks.
2) Remove the debris accumulation from the floor underneath the storage racks in the walk-in cooler near the office. Clean such equipment to a sanitary manner.

General Comments:
Temperature Control: Adequate hot and cold holding temperatures were noted.
General Sales: Observed to be clutter-free and food product was shelved 6” above the floor.
Documentation: Valid Food Safety Manager and Food Handler Cards were reviewed and deemed valid.
Other Comment: In response to the COVID-19 pandemic, please implement the State (CDPH) guidelines (i.e., maintain a physical distance of 6 feet between individuals, use EPA-approved disinfectants, etc) with your business.

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

Paven Batth
Agency Representative

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