



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: STATE FOODS	BUSINESS PHONE: Not Specified	RECORD ID#: PR0000582	DATE: July 22, 2021
FACILITY SITE ADDRESS: 708 SKYLINE BLVD	CITY: AVENAL	ZIP CODE: 93204	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: AHMED ALAMSI ETAL	CERTIFIED FOOD MANAGER: Ali M. Alamsi	EXP DATE: 10/16/2024	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: FOODS & EQUIPMENT NOT PROTECTED FROM CONTAMINATION [HSC 113980, 114025-114027]

Description/Corrective Action: Multiple food containers in the walk-in refrigeration unit were observed to be uncovered at the meat department.

The following food items were observed to be uncovered:

- Shrimp
- beef (carne asada)
- chicken

In order to prevent or mitigate the risk of contamination, ensure all food items are properly covered in the walk-in refrigeration unit.

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

Description/Corrective Action: The floor at the meat department in the kitchen prep area is in need of a thorough cleaning. Clean facility floors on a frequent basis to ensure proper cleaning practices are upheld by this facility.

Violation: IMPROPER THAWING OF FROZEN FOODS [HSC 114020]

Description/Corrective Action: Observed raw meats (i.e., whole chicken) being thawed in the three compartment sink by the meat department kitchen prep area.

The four ways in which proper thawing can be conducted are the following: (a) Under refrigeration that maintains the food temperature at 41°F or below. (b) Completely submerged under potable running water for a period not to exceed two hours at a water temperature of 70°F or below, and with sufficient water velocity to agitate and flush off loose particles into the sink drain. (c) In a microwave oven if immediately followed by immediate preparation. (d) As part of a cooking process. Food handler turned on cold water over meats during the inspection.

Discontinue such practice.

General Comments:

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



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General Sales: All food items were noted to be 6 inches above the floor. Food in the refrigeration units were measured below 41F.

Produce Department: All produce was noted to properly stored in approved shelving. Cold holding temperatures were measured below 41F.

Meat Department: Proper cold holding temperatures (i.e., below 41F) were measured. All meat products were noted to be 6 inches above the floor.

Restroom: Main stocked (soap & paper towels) with a proper supply of hot and cold running water.

General Food Safety: Back storage area was noted to be free of clutter. Certified Food Safety Manager for this facility has been updated.

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

Paven Bathth

Received By: _____

Agency Representative _____

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