



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

<b>FACILITY NAME:</b> KWIK BREAK DELI MART, INC.	<b>BUSINESS PHONE:</b> (559) 924-3801	<b>RECORD ID#:</b> PR0000355	<b>DATE:</b> April 29, 2022
<b>FACILITY SITE ADDRESS:</b> 19520 GRANGEVILLE BLVD	<b>CITY:</b> LEMOORE	<b>ZIP CODE:</b> 93245	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> ROGER NORDSTROM	<b>CERTIFIED FOOD MANAGER:</b> Heidi White	<b>EXP DATE:</b> 7/26/2023	<b>INSPECTOR:</b> SEM HAR GEBREGZIABIHE

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:** SPOILED OR ADULTERATED FOOD PRODUCTS DISPLAYED [HSC 113980 & 114055]

**Description/Corrective Action:** A can of red beans was found dented. Please discard and do not sale this item.

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

**Description/Corrective Action:** Observed the two compartment sink in the back dirty. Please clear the clutter and sanitize the the surface of the unit.

**General Comments:**

Routine Inspection:

During the time of inspection the kitchen was closed. The hours are from 8AM- 3PM.

All refrigeration units were functioning properly at 41F.

All freezer units were functioning properly at 0F.

All dry storage was well maintained, clean, organized, and placed six inches above the ground.

The kitchen area was well maintained, clean, and organized.

The next service date for the hood is June 2022.

Food handler and food manager cards were posted for review.

The lobby area was well maintained and clean.

Employee restrooms as well as customer restrooms were well maintained.

Overall this facility is in excellent condition.

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



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<b>OWNER NAME:</b> ROGER NORDSTROM	<b>CERTIFIED FOOD MANAGER:</b> Heidi White	<b>EXP DATE:</b> 7/26/2023	<b>INSPECTOR:</b> SEM HAR GEBREGZIABIHE

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RESULTS OF EVALUATION:  PASS  NEEDS IMPROVEMENT  FAIL

Reinspection Required: Yes:  No:

Reinspection Date (on or after): N/A

Potential Food Safety All Star:

SEM HAR GEBREGZIABIHE

Received By:

Agency Representative

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<b>FACILITY NAME:</b> KWIK BREAK DELI MART, INC.	<b>BUSINESS PHONE:</b> (559) 924-3801	<b>RECORD ID#:</b> PR0000355	<b>DATE:</b> August 25, 2021
<b>FACILITY SITE ADDRESS:</b> 19520 GRANGEVILLE BLVD	<b>CITY:</b> LEMOORE	<b>ZIP CODE:</b> 93245	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> ROGER NORDSTROM	<b>CERTIFIED FOOD MANAGER:</b> Heidi White	<b>EXP DATE:</b> 7/26/2023	<b>INSPECTOR:</b> 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.

Violation: REQUIREMENT NOT MET FOR CALIFORNIA FOOD HANDLER CARD LAW

Description/Corrective Action: One of the two staff members working in the food prep area reported not having a current food handler card upon questioning. Have this staff member obtain and provide an updated food handler card within 7 days. If any other employee working in the establishment does not have at minimum a current food handler card, ensure they obtain the required training ASAP.

General Comments:

All hot and cold food temperatures were observed to be held at required State Food Code temperature requirements. Good food handling practice was observed in the prep area. Heidi White is the current certified food manager on staff. The facility food prep area, retail area, and back storage areas were all well maintained and organized.

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:

Luis Flores - REHS

Agency Representative

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<b>FACILITY NAME:</b> KWIK BREAK DELI MART, INC.	<b>BUSINESS PHONE:</b> (559) 924-3801	<b>RECORD ID#:</b> PR0000355	<b>DATE:</b> August 31, 2020
<b>FACILITY SITE ADDRESS:</b> 19520 GRANGEVILLE BLVD	<b>CITY:</b> LEMOORE	<b>ZIP CODE:</b> 93245	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> ROGER NORDSTROM	<b>CERTIFIED FOOD MANAGER:</b> APRIL HEDRICK	<b>EXP DATE:</b> 12/12/2020	<b>INSPECTOR:</b> 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.

Violation: None Noted

General Comments:

All monitored refrigerated foods as well as hot foods held in warming units were all monitored at appropriate temperatures.

The food storage is organized very well.

The food preparation area, front retail area, back storage area, walk-in box cooler storage as well as restrooms were all observed to be nicely maintained.

Food handler card and food safety manager certification information is current.

RESULTS OF EVALUATION:  PASS  NEEDS IMPROVEMENT  FAIL

Reinspection Required: Yes:  No:

Reinspection Date (on or after): N/A

Potential Food Safety All Star:

No signature due to Covid-19

Received By:

Luis Flores - REHS

Agency Representative

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