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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<th>BUSINESS PHONE:</th>
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<th>DATE:</th>
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</thead>
<tbody>
<tr>
<td>KWIK BREAK DELI MART, INC.</td>
<td>(559) 924-3801</td>
<td>PR00000355</td>
<td>April 29, 2022</td>
</tr>
</tbody>
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<th>CITY:</th>
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<tbody>
<tr>
<td>19520 GRANGEVILLE BLVD</td>
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<td>93245</td>
<td>ROUTINE INSPECTION</td>
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<tr>
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<th>INSPECTOR:</th>
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<tr>
<td>ROGER NORDSTROM</td>
<td>Heidi White</td>
<td>7/26/2023</td>
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**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.
FOOD SAFETY EVALUATION REPORT

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

Reinspection Required: Yes: [ ] No: [X]
Reinspection Date (on or after): N/A

[ ] Potential Food Safety All Star:

Received By: ____________________________
Agency Representative: ____________________________

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

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<td>KWIK BREAK DELI MART, INC.</td>
<td>(559) 924-3801</td>
<td>PR0000355</td>
<td>August 25, 2021</td>
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<td>Luis Flores - REHS</td>
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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:  

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

Luis Flores - REHS
Agency Representative

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

FACILITY NAME: KWIK BREAK DELI MART, INC.

BUSINESS PHONE: (559) 924-3801

RECORD ID#: PR0000355

DATE: August 31, 2020

FACILITY SITE ADDRESS: 19520 GRANGEVILLE BLVD

CITY: LEMOORE

ZIP CODE: 93245

INSPECTION TYPE: ROUTINE INSPECTION

OWNER NAME: ROGER NORDSTROM

CERTIFIED FOOD MANAGER: APRIL HEDRICK

EXP DATE: 12/12/2020

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.

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: X PASS Ø NEEDS IMPROVEMENT Ø FAIL

Reinspection Required: Yes: Ø No: X

Reinspection Date (on or after): N/A

Potential Food Safety All Star: Ø

Luis Flores - REHS

Agency Representative

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

DAF56UEVF 9:34 AM