



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: LA MISION MARKET, INC.	BUSINESS PHONE: (559) 992-8300	RECORD ID#: PR0003877	DATE: January 13, 2022
FACILITY SITE ADDRESS: 800 WHITLEY AVE	CITY: CORCORAN	ZIP CODE: 93212	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: CARLOS SANCHEZ/JOAQUIN SANCHEZ	CERTIFIED FOOD MANAGER: Eduardo Sanchez	EXP DATE: 7/9/2024	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: NO CURRENT FOOD HANDLER CARD CERTIFICATES FOR EMPLOYEES

Description/Corrective Action: The kitchen food handler present during the inspection reported not having a current food handler certificate. Have the employee obtain the required certificate within 7 days.

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

Description/Corrective Action: The kitchen exhaust hood filters were observed with grease accumulation. Have the filters pressure washed.

Violation: IMPROPER LABELING OF PREPACKAGED FOODS [HSC 114089-114090]

Description/Corrective Action: Salsas prepared and packaged in plastic containers by the store do not include the following:
1. Product ingredients.
2. Net weight of the products.

Immediately prepare proper labels for use on the store prepared products as referenced above.

General Comments:

All monitored refrigerated food products met State Food Code temperature requirements in the general store, smoothie prep area, and kitchen area were at below 41 F.

All prepared hot foods were monitored at temperatures well above the minimum required temperature of 135 F.

The retail area, back storage area, meat department, and kitchen area were all observed to be satisfactorily maintained.

Correct the listed deficiencies within 7 days. Contact me with an update on the listed items within 7 days.

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



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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:

Luis Flores - REHS

Received By: _____

Agency Representative _____

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: LA MISSION MARKET	BUSINESS PHONE: (559) 992-8300	RECORD ID#: PR0003877	DATE: February 25, 2021
FACILITY SITE ADDRESS: 800 WHITLEY AVE	CITY: CORCORAN	ZIP CODE: 93212	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: CARLOS SANCHEZ/JOAQUIN SANCHEZ	CERTIFIED FOOD MANAGER: Eduardo Sanchez	EXP DATE: 7/9/2024	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: NO CURRENT FOOD HANDLER CARD CERTIFICATES FOR EMPLOYEES

Description/Corrective Action: The facility did not have food handler cards available for review for employees working in the meat department, the fresh fruit and beverage area, and kitchen employees. Copies of food handler cards for all employees who work in these areas must be submitted to this department within the next 14 days. The facility manager has a current Food Safety Manager certificate.

Violation: OTHER PERMIT VIOLATION

Description/Corrective Action: An employee handwash sign notification was not posted in the facility restroom as required. Purchase an employee handwash sign and maintain and ensure it is posted at all times in the restroom.

Violation: LACK OF OR IMPROPER USE OF THERMOMETERS [HSC 114157-114159]

Description/Corrective Action: The facility did not have a digital thermometer present for measuring cooked and/or uncooked foods. At least one or more digital thermometers must be purchased and maintained onsite for food temperature monitoring.

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

Description/Corrective Action: Numerous missing floor quarry tiles are missing in the kitchen area in short distance from the soda fountain. Replace these tiles as soon as possible but no later than 30 days from the date of inspection.

Violation: IMPROPER LABELING OF PREPACKAGED FOODS [HSC 114089-114090]

Description/Corrective Action: Four unlabeled tres leches (three milks) products packaged in clear plastic containers were on sale display in the walk-in box refrigeration. These products cannot be sold without required food labeling. Discontinue the practice of selling unlabeled packaged food products. All four products were removed from sale immediately upon notification.

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

Description/Corrective Action: The wall area above the three compartment wash sink in the kitchen area has dust accumulation present due to make-up air intake. Have the area cleaned.

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

Description/Corrective Action: The right side refrigeration unit inside the general store area walk-in box cooler was not working properly as it was discharging air in the 46 F temperature range. The left-side refrigerator unit was observed to be discharging at an acceptable range of 36 F. Move all cheese and jello based products from the right side display racks to the left side within the walk-in box.

Have a refrigeration service provide a service repair inspection service call ASAP.

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General Comments:

With the exception of the identified walk-in box cooler refrigeration unit temperature issues, all other facility wide refrigeration units were found to be in good working condition.

All hot held foods in the kitchen steam table met the State Food Code hot holding requirement of 135 F.

The general store area was observed to be very well maintained.

Work to correct all listed deficiencies as soon as possible.

Note that a re-inspection will be performed to verify compliance. Make certain all violations are corrected before the re-inspection as failure to comply will result in penalty fine assessments.

RESULTS OF EVALUATION: <input type="checkbox"/> PASS <input checked="" type="checkbox"/> NEEDS IMPROVEMENT <input type="checkbox"/> FAIL	Reinspection Required: Yes: <input checked="" type="checkbox"/> No: <input type="checkbox"/>
	Reinspection Date (on or after): 3/25/2021
	<input type="checkbox"/> Potential Food Safety All Star:

No signature due to COVID-19

Luis Flores - REHS

Received By:

Agency Representative

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