FOOD SAFETY EVALUATION REPORT

<table>
<thead>
<tr>
<th>FACILITY NAME:</th>
<th>BUSINESS PHONE:</th>
<th>RECORD ID#:</th>
<th>DATE:</th>
</tr>
</thead>
<tbody>
<tr>
<td>LA MISION MARKET, INC.</td>
<td>(559) 992-8300</td>
<td>PR0003877</td>
<td>January 13, 2022</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>FACILITY SITE ADDRESS:</th>
<th>CITY:</th>
<th>ZIP CODE:</th>
<th>INSPECTION TYPE:</th>
</tr>
</thead>
<tbody>
<tr>
<td>800 WHITLEY AVE</td>
<td>CORCORAN</td>
<td>93212</td>
<td>ROUTINE INSPECTION</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>OWNER NAME:</th>
<th>CERTIFIED FOOD MANAGER:</th>
<th>EXP DATE:</th>
<th>INSPECTOR:</th>
</tr>
</thead>
<tbody>
<tr>
<td>CARLOS SANCHEZ/JOAQUIN SANCHEZ</td>
<td>Eduardo Sanchez</td>
<td>7/9/2024</td>
<td>Luis Flores - REHS</td>
</tr>
</tbody>
</table>

**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.
### FOOD SAFETY EVALUATION REPORT

<table>
<thead>
<tr>
<th>FACILITY NAME:</th>
<th>BUSINESS PHONE:</th>
<th>RECORD ID#:</th>
<th>DATE:</th>
</tr>
</thead>
<tbody>
<tr>
<td>LA MISION MARKET, INC.</td>
<td>(559) 992-8300</td>
<td>PR0003877</td>
<td>January 13, 2022</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>FACILITY SITE ADDRESS:</th>
<th>CITY:</th>
<th>ZIP CODE:</th>
<th>INSPECTION TYPE:</th>
</tr>
</thead>
<tbody>
<tr>
<td>800 WHITLEY AVE</td>
<td>CORCORAN</td>
<td>93212</td>
<td>ROUTINE INSPECTION</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>OWNER NAME:</th>
<th>CERTIFIED FOOD MANAGER:</th>
<th>EXP DATE:</th>
<th>INSPECTOR:</th>
</tr>
</thead>
<tbody>
<tr>
<td>CARLOS SANCHEZ/JOAQUIN SANCHEZ</td>
<td>Eduardo Sanchez</td>
<td>7/9/2024</td>
<td>Luis Flores - REHS</td>
</tr>
</tbody>
</table>

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.

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

Potential Food Safety All Star:

Received By: 

Luis Flores - REHS

Agency Representative

---

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

**FACILITY NAME:** LA MISSION MARKET

**FACILITY SITE ADDRESS:** 800 WHITLEY AVE

**OWNER NAME:** CARLOS SANCHEZ/JOAQUIN SANCHEZ

**CERTIFIED FOOD MANAGER:** Eduardo Sanchez

**EXP DATE:** 7/9/2024

**RECORD ID#:** PR0003877

**DATE:** February 25, 2021

**BUSINESS PHONE:** (559) 992-8300

**CITY:** CORCORNAN

**ZIP CODE:** 93212

**INSPECTOR:** Luis Flores - REHS

**INSPECTION TYPE:** ROUTINE INSPECTION

---

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

**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

**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

**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

**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

**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.

---

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

<table>
<thead>
<tr>
<th>FACILITY NAME:</th>
<th>BUSINESS PHONE:</th>
<th>RECORD ID#:</th>
<th>DATE:</th>
</tr>
</thead>
<tbody>
<tr>
<td>LA MISSION MARKET</td>
<td>(559) 992-8300</td>
<td>PR0003877</td>
<td>February 25, 2021</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>FACILITY SITE ADDRESS:</th>
<th>CITY:</th>
<th>ZIP CODE:</th>
<th>INSPECTION TYPE:</th>
</tr>
</thead>
<tbody>
<tr>
<td>800 WHITLEY AVE</td>
<td>CORCORAN</td>
<td>93212</td>
<td>ROUTINE INSPECTION</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>OWNER NAME:</th>
<th>CERTIFIED FOOD MANAGER:</th>
<th>EXP DATE:</th>
<th>INSPECTOR:</th>
</tr>
</thead>
<tbody>
<tr>
<td>CARLOS SANCHEZ/JOAQUIN SANCHEZ</td>
<td>Eduardo Sanchez</td>
<td>7/9/2024</td>
<td>Luis Flores - REHS</td>
</tr>
</tbody>
</table>

---

**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:**

- [ ] PASS
- [x] NEEDS IMPROVEMENT
- [ ] FAIL

Reinspection Required: [x] Yes  [ ] No

Reinspection Date (on or after): 3/25/2021

- [ ] Potential Food Safety All Star

---

*No signature due to COVID-19*

**Received By:**

---

**Luis Flores - REHS**

**Agency Representative**

---

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