FOOD SAFETY EVALUATION REPORT

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**FACILITY NAME:** N & M MARKET  
**BUSINESS PHONE:** (559) 992-8076  
**RECORD ID#:** PR0000371  
**DATE:** April 25, 2022

**FACILITY SITE ADDRESS:** 2024 GARVEY AVE  
**CITY:** CORCORAN  
**ZIP CODE:** 93212  
**INSPECTION TYPE:** ROUTINE INSPECTION

**OWNER NAME:** JAMAL M AHMED  
**CERTIFIED FOOD MANAGER:** Not Specified  
**EXP DATE:**  
**INSPECTOR:** MIKEL CHATELLE - REHS

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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:** IMPROPER CLEANING OF UTENSILS AND EQUIPMENT  
**Description/Corrective Action:** Buildup was observed on the soft drink dispenser nozzles. Clean the soft drink dispenser nozzles. Ensure that these nozzles are cleaned on a routine basis.

**General Comments:**

*All food items that were stored in the refrigerator were stored at or below 41 F.*

*All freezers were observed to be in good operational condition.*

*The restroom sink supplied hot water and soap and paper towels were available.*

*Overall, the facility was observed to be satisfactory.*

Barakat Alnakoud was present for the inspection.

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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:** ☐

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**MIKEL CHATELLE - REHS**  
Agency Representative

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

<table>
<thead>
<tr>
<th>FACILITY NAME:</th>
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<tbody>
<tr>
<td>N &amp; M MARKET</td>
<td>(559) 992-8076</td>
<td>PR000371</td>
<td>July 13, 2021</td>
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<tr>
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<td>ROUTINE INSPECTION</td>
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<tr>
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<th>INSPECTOR:</th>
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<tbody>
<tr>
<td>JAMAL M AHMED</td>
<td>Not Specified</td>
<td></td>
<td>Paven Batth</td>
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</tbody>
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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:** RESTROOM FACILITIES NOT MAINTAINED  
[HSC 114250 & 114276]

**Description/Corrective Action:** Restroom is need of a thorough cleaning. Ensure the restroom facility is cleaned on a much more frequent basis.

**General Comments:**

All cold holding temperatures were noted to be below 41F.
General Store Area: Noted to be fairly maintained. The general store area was observed to be free of clutter.
Restroom: Maintain stocked (i.e., soap and paper towels) with a proper supply of hot water.
Other comments: Ensure to correct the violation noted above in a timely manner.

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**RESULTS OF EVALUATION:**

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<tr>
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</table>

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

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Received By: [Signature]

Agency Representative: Paven Batth

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: N & M MARKET
BUSINESS PHONE: (559) 992-8076
RECORD ID#: PR000371
DATE: March 10, 2021

FACILITY SITE ADDRESS: 2024 GARVEY AVE
CITY: CORCORAN
ZIP CODE: 93212
INSPECTION TYPE: ROUTINE INSPECTION

OWNER NAME: JAMAL M AHMED
CERTIFIED FOOD MANAGER: Not Specified
EXP DATE: 
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:** IMPROPER MAINTENANCE OF FACILITY OR EQUIPMENT [HSC 114161-114182 & 114257]
  - Description/Corrective Action: The following areas in the facility are in need of a thorough cleaning:
    - Back storage room
    - Restroom
  - Ensure to clean such areas within the facility on a routine basis.

- **Violation:** IMPROPER HANDWASHING PROCEDURES BY FOODHANDLERS [HSC 113953-113953.4]
  - Description/Corrective Action: No paper towels were observed by the restroom sink. Provide paper towels to ensure proper hand washing procedures are taken place at this facility.

General Comments:

Proper cold holding temperatures were measured (i.e., at or below 41F) during the site inspection. All food products stored at the facility are prepackaged.

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<tr>
<td>Potential Food Safety All Star:</td>
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Received By: [Signature]

Paven Batth
Agency Representative

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N & M MARKET  
2024 GARVEY AVE  
JAMAL M AHMED

**PROGRAM DESCRIPTION:**

1107 - KINGS DPH COVID-19

**REINSPECTION REQUIRED:**

No: [ ]  Yes: [x]  No: [ ]  Reinspection Date (on or after): Not Specified

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**GENERAL COMMENTS:**

At this time all food sales are for DELIVERY or TAKE-OUT/PICK-UP ONLY.

The staff is aware of social distancing by requesting that customers keep apart a minimum of six feet from each other and staff. Only allow entry to customers that can safely keep the same distance between them while they wait or encourage them to wait in their cars.

Staff is practicing safe food handling procedures to protect food from contamination, monitor hot & cold holding temperatures, and WASH HANDS.

Staff uses sanitizing solution (chlorine 100ppm or QAC 200ppm) for wiping down all counters and work surfaces to reduce the risk of contamination. All work surfaces should be cleaned and sanitized frequently to prevent contamination.

Under no circumstances are employees who feel sick or are sick with respiratory (i.e. fever, coughing or sneezing) or gastrointestinal (i.e. vomiting or diarrhea) symptoms are allowed to work in the facility.

This facility was inspected today to review and verify the above food and employee safety practices are being followed. Please contact our Department for further questions.

**Paven Batth**

Environmental Health Specialist