**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>SQUARE DEAL MARKET</td>
<td>(559) 572-1699</td>
<td>PR0000573</td>
<td>April 21, 2022</td>
</tr>
</tbody>
</table>

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<thead>
<tr>
<th>FACILITY SITE ADDRESS:</th>
<th>CITY:</th>
<th>ZIP CODE:</th>
<th>INSPECTION TYPE:</th>
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<tbody>
<tr>
<td>636 DAIRY AVE</td>
<td>CORCORAN</td>
<td>93212</td>
<td>ROUTINE INSPECTION</td>
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<tr>
<th>OWNER NAME:</th>
<th>CERTIFIED FOOD MANAGER:</th>
<th>EXP DATE:</th>
<th>INSPECTOR:</th>
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<tbody>
<tr>
<td>MUTAHAR NORMAN MANA</td>
<td>MARIA DE LA LUZ SILVA</td>
<td>8/29/2022</td>
<td>Veronica Ochoa - REHS</td>
</tr>
</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.

**FOODS & EQUIPMENT NOT PROTECTED FROM CONTAMINATION**

**Violation:** Raw shelled eggs were observed being stored directly on top of ready to eat food items in one of the facility's reach-in refrigerators. Please store eggs at the bottom of the refrigerator to avoid possible contamination should an egg break.

**Description/Corrective Action:**

**IMPROPER MAINTENANCE OF HANDWASH FACILITIES**

**Violation:** The front hand wash station near the steam table had a broken soap dispenser and a hand dryer that blows directly onto the food items on the steam table. The hand dryer must be removed and replaced with a paper towel dispenser to avoid blowing air/water onto any food items. Also, the soap dispenser must be replaced with a functioning unit.

**Description/Corrective Action:**

The hand wash sink adjacent to the three compartment sink did not have soap or paper towels. The soap dispenser was also broken and the paper towels dispenser was blocked by a large piece of equipment that is used to batter chicken. Please relocate the paper towel dispenser so that one can obtain paper towels when using this hand wash station and replace the broken soap dispenser.

**OTHER PERMIT VIOLATION**

**Violation:** The carbon dioxide cylinders were observed unstrapped. Please strap the carbon dioxide tanks as soon as possible.

**Description/Corrective Action:**

All food items being hot held measured well above 135F.
All cold holding units measured well below 41F.

Please correct the violations noted above in a timely manner.

**General Comments:**

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

**FACILITY NAME:** SQUARE DEAL MARKET  
**BUSINESS PHONE:** (559) 572-1699  
**RECORD ID#:** PR0000573  
**DATE:** April 21, 2022

**FACILITY SITE ADDRESS:** 636 DAIRY AVE  
**CITY:** CORCORAN  
**ZIP CODE:** 93212  
**INSPECTION TYPE:** ROUTINE INSPECTION

**OWNER NAME:** MUTAHAR NORMAN MANA  
**CERTIFIED FOOD MANAGER:** MARIA DE LA LUZ SILVA  
**EXP DATE:** 8/29/2022  
**INSPECTOR:** Veronica Ochoa -REHS

The items (if any) listed below identify the violation(s) that must be corrected. Thank you for your cooperation.

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<th>RESULTS OF EVALUATION:</th>
<th>☐ PASS</th>
<th>☑ NEEDS IMPROVEMENT</th>
<th>☐ FAIL</th>
</tr>
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<tbody>
<tr>
<td>Reinspection Required:</td>
<td>☐ Yes:</td>
<td>☑ No:</td>
<td>☑ N/A</td>
</tr>
<tr>
<td>Received By:</td>
<td></td>
<td></td>
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**Agency Representative**

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FOOD SAFETY EVALUATION REPORT

SQUARE DEAL MARKET
636 DAIRY AVE
MUTAHAR NORMAN MANA

BUSINESS PHONE:
(559) 572-1699

CERTIFIED FOOD MANAGER:
MARIA DE LA LUZ SILVA

FOODS & EQUIPMENT NOT PROTECTED FROM CONTAMINATION

Violation:
A 16 oz. package of Best Buy long grain rice was observed adulterated as evidenced by grain breakdown. The package was removed for disposal by owner.

Description/Corrective Action:
All hot food temperatures were monitored above 135 F.
Refrigerated foods were all at below 35 F.
A one gallon jug of Crystal 2% milk was on sale display with a sell by date of 12/19/2021. This is not a Food Code violation, however, the product was removed from sale by the facility owner.
The food handling practice observed was generally very good.

RESULTS OF EVALUATION: PASS

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

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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: The restroom tissue paper is not being placed in the dispenser. Place the tissue in the mounted dispenser and maintain at all times.

Violation: RESTROOM FACILITIES NOT MAINTAINED
[HSC 114250 & 114276]
Description/Corrective Action: The waste basket in the restroom was full and requires disposal.

Violation: RESTROOM FACILITIES NOT MAINTAINED
[HSC 114250 & 114276]
Description/Corrective Action: The restroom paper towel dispenser was empty and requires re-stocking.

General Comments:
All refrigeration units including the walk-in box cooler were all monitored to be holding perishable food products at below 41 F.
All cooked and reheated foods were monitored at temperatures above 135 F.
Both hot and cold water supply was operational at all points of use.
The soap and paper towel dispensers located at the front area food prep area handwash sink were stocked.
The general store area as well as the food prep area was observed in satisfactory operational condition.

RESULTS OF EVALUATION: [ ] PASS [ ] NEEDS IMPROVEMENT [X] FAIL
Reinspection Required: [ ] Yes: [ ] No: [X] N/A
Reinspection Date (on or after): N/A

[ ] Potential Food Safety All Star:

Luis Flores - REHS
Agency Representative

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