



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

<b>FACILITY NAME:</b> AVENAL FOOD MART	<b>BUSINESS PHONE:</b> (559) 904-1098	<b>RECORD ID#:</b> PR0003726	<b>DATE:</b> August 03, 2022
<b>FACILITY SITE ADDRESS:</b> 903 SKYLINE BLVD	<b>CITY:</b> AVENAL	<b>ZIP CODE:</b> 93204	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> SILVIA ZAVALA	<b>CERTIFIED FOOD MANAGER:</b> SILVIA ZAVALA	<b>EXP DATE:</b> 5/25/2026	<b>INSPECTOR:</b> Evelyn Elizalde

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 CLEANLINESS OR HYGIENE OF FOODHANDLERS [HSC 113967-113973]

**Description/Corrective Action:** Observed debris build up on floors next to ice machine and ware washing sink. Please maintain clean and free of debris to prevent vermin infestation.

Observed debris build up in coffee machine on coffee station. Please maintain machines clean.

General Comments:

The following was observed during today's inspection:

- Hand wash sink had hot water, paper towels and soap.
- Hot holding food was at 135 F.
- Refrigeration unit was at 41 F.
- All food stored 6 inches above ground level.

RESULTS OF EVALUATION:  PASS  NEEDS IMPROVEMENT  FAIL

Reinspection Required: Yes:  No:

Reinspection Date (on or after): N/A

Potential Food Safety All Star:

Evelyn Elizalde

Received By:

Agency Representative

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



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

<b>FACILITY NAME:</b> AVENAL FOOD MART	<b>BUSINESS PHONE:</b> (559) 904-1098	<b>RECORD ID#:</b> PR0003726	<b>DATE:</b> October 28, 2021
<b>FACILITY SITE ADDRESS:</b> 903 SKYLINE BLVD	<b>CITY:</b> AVENAL	<b>ZIP CODE:</b> 93204	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> SILVIA ZAVALA	<b>CERTIFIED FOOD MANAGER:</b> SILVIA ZAVALA	<b>EXP DATE:</b> 5/25/2026	<b>INSPECTOR:</b> 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: REQUIREMENT NOT MET FOR CALIFORNIA FOOD HANDLER CARD LAW

Description/Corrective Action: The clerk on duty did not have a current food handler card. The employee must obtain certification within the next 7 days. Have the employee sign-up for an online course and forward a copy of their food handler card within that time frame to:

luis.flores@co.kings.ca.us

General Comments:

Although not a Food Code violation, two 1/2 gallon containers of Crystal 2% milk were observed with expired sell buy dates of October 24, 2021. It is recommended that those containers be removed from sale. The facility operator agreed to remove the products.

All monitored cold and hot food temperatures met State Food Code temperature requirements. Hot food temps observed included: Deep fried burritos - 179 F, chicken nuggets - 182 F, corn dogs - 157 F. Cold food: Sandwiches - 35 F.

The general store area, food prep area, the walk-in box cooler, and the restroom where all observed to be very well maintained.

RESULTS OF EVALUATION:  PASS  NEEDS IMPROVEMENT  FAIL

Reinspection Required: Yes:  No:

Reinspection Date (on or after): N/A

Potential Food Safety All Star:

*[Handwritten signature]*

Received By:

Luis Flores - REHS

Agency Representative

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



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

Table with 4 columns: FACILITY NAME, BUSINESS PHONE, RECORD ID#, DATE, FACILITY SITE ADDRESS, CITY, ZIP CODE, INSPECTION TYPE, OWNER NAME, CERTIFIED FOOD MANAGER, EXP DATE, INSPECTOR.

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 [HSC 114095-114099.5 & 114101-114119]

Description/Corrective Action: Dried splatter inside the public microwave oven requires cleaning.

Violation: IMPROPER PLUMBING OR LIQUID WASTE DISPOSAL [HSC 114189-114242]

Description/Corrective Action: The handwash sink in the food prep room was not draining properly and backed-up. Apply a deglogging agent in order to open up the drain.

General Comments:

All monitored hot held foods were measured well above the 135 F hot holding requirement. Refrigerated foods were below in the food prep area as well as the walk-in box cooler were below 41 F.

The operator installed fiberglass re-enforced paneling as a backsplash behind the utility wash sink as requested by the prior inspection.

Overall, the facility was observed to be in a very sanitary and organized condition.

Notes:

- 1. The facility operator was observed to be wearing a face mask upon arrival.
2. The facility has a front counter barrier installed as a preventative measure for Covid-19.
3. Ensure Covid-19 precautionary measures are implemented. This includes regular washing and sanitizing of equipment accessed by the public such as refrigeration door handles.

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:

No signature obtained due to Covid

Received By:

Luis Flores - REHS

Agency Representative

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