



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: SAVECO #14	BUSINESS PHONE: (559) 300-2417	RECORD ID#: PR0010731	DATE: June 29, 2022
FACILITY SITE ADDRESS: 1135 W BUSH ST	CITY: LEMOORE	ZIP CODE: 93245	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: MUKHTAR SHAIBI	CERTIFIED FOOD MANAGER: JESSICA RAY	EXP DATE: 8/8/2022	INSPECTOR: Veronica Ochoa -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: OTHER PERMIT VIOLATION

Description/Corrective Action: An outdoor barbecue unit along with an unapproved area to prep/store made food from the barbecuing was observed during today's inspection. This facility is not equipped to conduct barbecuing as this facility is not equipped with an approved kitchen. The facility only has a bakery area that is outdated and is a result, is only allowed to bake bread and conduct limited food prep such as making sandwiches. Should the facility wish to barbecue, the facility would have to be remodeled by first submitting plans to our department as well as the City of Lemoore. Also, the City of Lemoore, Lemoore Fire Department, and Kings County Environmental Health would have to approve a barbecue operation.

Violation: IMPROPER COLD HOLDING TEMPERATURE(S)

[HSC 113996]

Description/Corrective Action: A display case located next to the facility's bakery area measured between 60-65F. This unit contained macaroni salad, sandwiches, guacamole, chicken wings, etc. All of the food items from this unit were removed and discarded by employees from the facility during the inspection.

The facility's large walk-in refrigerator in the warehouse area that sits behind the produce walk-in refrigerator measured at 50F. This walk-in refrigerator had dairy products such as sour cream and milk as well as spare ribs. Employees were in the process of removing the food items from this walk-in refrigerator to a functional unit. These food items may go into any walk-in refrigerator except for the product refrigerator as that unit is only intended for whole produce since that unit measured at 48F.

The display case that sits directly in front of the meat department measured between 48-50F. This unit contained ground beef, bacon and hot dogs. All of the food items from this unit were going to be removed during the inspection.

Violation: IMPROPER MAINTENANCE OF HANDWASH FACILITIES

[HSC 113953 - 113593.2]

Description/Corrective Action: The hand wash station in the bakery area was not equipped with paper towels and no soap was available in the soap dispenser. The facility's restrooms were also not equipped with paper towels or soap in the dispensers. Please make sure all hand wash station are equipped with hot water, soap, and paper towels in their designated dispensers.

General Comments:

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This routine inspection took place in conjunction with the Lemoore City Fire Department. During today's inspection, it was observed that the facility had an outdoor barbecuer outside as well as a make shift prep station/hot holding located by one of the entrances to the facility. This facility cannot barbecue at this location as the facility does not an approved kitchen.

The facility's noted violations must be corrected immediately. The above mentioned cold holding units may not be utilized until they can hold food items at 41F or below.

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

Veronica Ochoa -REHS

Agency Representative

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: SAVECO #14	BUSINESS PHONE: (559) 300-2417	RECORD ID#: PR0010731	DATE: April 04, 2022
FACILITY SITE ADDRESS: 1135 W BUSH ST	CITY: LEMOORE	ZIP CODE: 93245	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: MUKHTAR SHAIBI	CERTIFIED FOOD MANAGER: Mukhtar Shaibi	EXP DATE: 5/2/2021	INSPECTOR: Yatee Patel - 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: IMPROPER FOOD TEMPERATURE MONITORING [HSC 113998 & 114000]

Description/Corrective Action: The facility should monitor the temperatures of the hot items (Chicken Rotisserie) that are cooked and held hot at the reach in hot holding case.

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

Description/Corrective Action: The walk-in at the meat department observed with water puddles on the floor due to the water condensation pipe that gets frozen and defrosts. The manager stated that they are aware of this situation, however, still awaiting for corporate to submit plans for the future meat department renovations, that will include upgrading the entire walk-in, deli cases, flooring, 3 compartment sink etc.

All meat items were stored above the floor on shelf racks. The water is cleaned out periodically.

General Comments:

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: SAVECO #14	BUSINESS PHONE: (559) 300-2417	RECORD ID#: PR0010731	DATE: April 04, 2022
FACILITY SITE ADDRESS: 1135 W BUSH ST	CITY: LEMOORE	ZIP CODE: 93245	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: MUKHTAR SHAIBI	CERTIFIED FOOD MANAGER: Mukhtar Shaibi	EXP DATE: 5/2/2021	INSPECTOR: Yatee Patel - 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.

Meat Department:

- The meat department walk in cooler was measured at 36F. All the meat cases were below 41F.
- The meats are delivered in bulk from J D Foods in Fresno, and there after re-packaged by weight by the meat department.
- The 3 compartment sink is available, but is in need of replacing due to wear and tear. Bleach is available for sanitizing. The meat operator in charge stated that the 3 compartment sink and the meat slicing and other equipment are washed and sanitized in between uses, at least twice, and towards the end of the day.
- The flooring will need replacing when the facility begins the remodel process.

Bakery:

- The items baked are breads and cookies. These are frozen, thawed and baked and packaged with proper labeling.
- The rotisserie chicken roaster is located in the corner of the bakery section. The hood was observed switched on above the unit. A general cleaning around the unit is needed.
- The hand washing station was fully stocked and bleach is available for sanitizing at the 3 compartment sink.


General Store:

- All foods were observed above the floor on the shelves.
- The 3 compartment sink is used to dispose the ice built up on broccoli or other vegetable items before it is stocked in the general store line.
- All walk-ins were observed below 41F.
- Be sure the employees follow the First In First Out method for stocking food items.
- Be sure to remove all excessive dented canned items.

Before any re-model of the facility, please submit plans to our department before the construction begins.

Thank you

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


 Received By: _____

Yatee Patel - REHS

 Agency Representative

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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: FOODS & EQUIPMENT NOT PROTECTED FROM CONTAMINATION [HSC 113980, 114025-114027]

Description/Corrective Action: Observed food products stored directly on the ground on the sales floor. Food products must be stored at least 6 inches off the ground.

Violation: IMPROPER MAINTENANCE OF HANDWASH FACILITIES [HSC 113953 - 113593.2]

Description/Corrective Action: Observed the hand wash station located in the bakery department without soap and paper towels. Ensure the soap and paper towel dispensers are stocked at all times.

Violation: RESTROOM FACILITIES NOT MAINTAINED [HSC 114250 & 114276]

Description/Corrective Action: Observed the mechanical vent inside the women's restroom not functioning. Repair/replace the vent.

General Comments:

Other than noted, hand wash stations have hot and cold water, soap, and paper towels.

Cold holding units were measured at or below 41F.

Meat inside the hot holding unit was measured above 135F.

Other than noted, observed good organization throughout the facility.

A copy of the unsigned report will be emailed to the operator. Please contact this office at 559-584-1411 if there are any questions.

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:

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