



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> TAKE 10 DELI	<b>BUSINESS PHONE:</b> (559) 212-5371	<b>RECORD ID#:</b> PR0009142	<b>DATE:</b> June 29, 2022
<b>FACILITY SITE ADDRESS:</b> 1400 DAIRY AVE	<b>CITY:</b> CORCORAN	<b>ZIP CODE:</b> 93212	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> DULAI B CORP	<b>CERTIFIED FOOD MANAGER:</b> Sardar Singh	<b>EXP DATE:</b> 1/20/2025	<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: IMPROPER MAINTENANCE OF FACILITY OR EQUIPMENT [HSC 114161-114182 & 114257]

Description/Corrective Action: The walk-in box cooler was observed some litter accumulation. Of note, the facility was serviced by multiple beverage supplies during the inspection. Clean up the floor area as soon as an opportunity arises.

General Comments:

All hot food temperatures monitored in the hot holding case were well above 135 F, All refrigerated food temperatures were also satisfactory. The general store and back storage areas were well maintained.

RESULTS OF EVALUATION: <input checked="" 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): N/A
	<input type="checkbox"/> Potential Food Safety All Star:

*Jab LS*

Received By:

Luis Flores - REHS

Agency Representative

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



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FOOD SAFETY EVALUATION REPORT

<b>FACILITY NAME:</b> TAKE 10 DELI	<b>BUSINESS PHONE:</b> (559) 212-5371	<b>RECORD ID#:</b> PR0009142	<b>DATE:</b> June 07, 2021
<b>FACILITY SITE ADDRESS:</b> 1400 DAIRY AVE	<b>CITY:</b> CORCORAN	<b>ZIP CODE:</b> 93212	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> DULAI B CORP	<b>CERTIFIED FOOD MANAGER:</b> Sardar Singh	<b>EXP DATE:</b> 3/20/2020	<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: IMPROPER MAINTENANCE OF HANDWASH FACILITIES [HSC 113953 - 113593.2]

Description/Corrective Action: The handwash facility soap dispenser in the back food prep area was empty. Refill and maintain at all times.

General Comments:

All hot and cold food temperatures met State Food Code holding requirements.

The general store area, back storage/prep area, and walk-in box cooler areas were all satisfactorily maintained.

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-19

Luis Flores - REHS

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**FOOD SAFETY EVALUATION REPORT**

<b>FACILITY NAME:</b> TAKE 10 DELI	<b>BUSINESS PHONE:</b> (559) 212-5371	<b>RECORD ID#:</b> PR0009142	<b>DATE:</b> June 16, 2020
<b>FACILITY SITE ADDRESS:</b> 1400 DAIRY AVE	<b>CITY:</b> CORCORAN	<b>ZIP CODE:</b> 93212	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> DULAI B CORP	<b>CERTIFIED FOOD MANAGER:</b> Sardar Singh	<b>EXP DATE:</b> 3/20/2020	<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.  
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**Violation:** IMPROPER CLEANING OF UTENSILS AND EQUIPMENT [HSC 114095-114099.5 & 114101-114119]

**Description/Corrective Action:** The kitchen exhaust hood requires de-greasing due to excessive accumulation.

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

**Description/Corrective Action:** Various canned, bottled, and package food products on general display were noted with dust accumulation. The facility operator was shown the area of concern and agreed to have the products cleaned.

**Violation:** IMPROPER LABEL FOR FOOD OR FOOD ADDITIVE THAT INCLUDES FAT.

**Description/Corrective Action:** The store was observed to be selling quart size glass containers of a non-approved cucumber beverage drink that did not meet Sherman Act labeling requirements including the Manufacturer's name, address, contact phone number, and food product information (other than cucumber written in Spanish on the top lid). The facility was ordered to discontinue the sale of this product and remove it from sale display. The food facility operator indicated the product was not obtained from an approved wholesaler but rather a private food vendor by the name of Nick with a phone number of 559-759-0314.

This matter will be referred to the State Dept. of Food and Drug for follow-up action.

**General Comments:**

All monitored refrigerated foods and hot foods all met State Food Code temperature requirements.

Overall, the front retail area was observed in satisfactory operational condition.

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

*No signature obtained due to Covid-19*

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**FOOD SAFETY EVALUATION REPORT**

<b>FACILITY NAME:</b> TAKE 10 DELI	<b>BUSINESS PHONE:</b> (559) 212-5371	<b>RECORD ID#:</b> PR0009142	<b>DATE:</b> January 07, 2020
<b>FACILITY SITE ADDRESS:</b> 1400 DAIRY AVE	<b>CITY:</b> CORCORAN	<b>ZIP CODE:</b> 93212	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> DULAI B CORP	<b>CERTIFIED FOOD MANAGER:</b> Sardar Singh	<b>EXP DATE:</b> 3/20/2020	<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.  
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Violation: None Noted

**General Comments:**

Hot foods held in the front counter warming unit were monitored at temperatures of 146 F and above.  
Refrigeration units were holding cold foods at less than 38 F. Good.  
Both the front retail area, both walk-in box coolers, and the back storage room and fryer area were all observed in very good working condition.

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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