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>SKYLINE MINI MART</td>
<td>(559) 386-0933</td>
<td>PR0000591</td>
<td>July 22, 2021</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>FACILITY SITE ADDRESS:</th>
<th>CITY:</th>
<th>ZIP CODE:</th>
<th>INSPECTION TYPE:</th>
</tr>
</thead>
<tbody>
<tr>
<td>722 SKYLINE BLVD</td>
<td>Avenal</td>
<td>93204</td>
<td>ROUTINE INSPECTION</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>OWNER NAME:</th>
<th>CERTIFIED FOOD MANAGER:</th>
<th>EXP DATE:</th>
<th>INSPECTOR:</th>
</tr>
</thead>
<tbody>
<tr>
<td>Walid Moharam</td>
<td>Not Specified</td>
<td></td>
<td>Paven Batth</td>
</tr>
</tbody>
</table>

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 COLD HOLDING TEMPERATURE(S)

**Description/Corrective Action:** The temperature of the small reach-in unit was measured at 47F. Corrective Action Taken: The small reach- unit temperature was readjusted to below 41F. Violation corrected on-site. Ensure proper cold holding temperatures are upheld by the facility at all times.

### Violation: IMPROPER CLEANING OF UTENSILS AND EQUIPMENT

**Description/Corrective Action:** Observed an accumulation of mildew on the nozzles of the soft drink/soda machine. Clean the nozzles on a frequent basis to ensure proper sanitation is upheld at this facility.

General Comments:

Handwashing Facilities: Handwashing sink was maintain stocked with a proper supply of hot and cold running water. General Sales: Observed to fairly maintained and all food items were stored 6 inches above the floor. Temperatures: Except as noted, all cold holding temperatures were measured below 41F.

Results of Evaluation:

<table>
<thead>
<tr>
<th>BOX</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>[ ]</td>
<td>PASS</td>
</tr>
<tr>
<td>[ ]</td>
<td>NEEDS IMPROVEMENT</td>
</tr>
<tr>
<td>[ ]</td>
<td>FAIL</td>
</tr>
</tbody>
</table>

Reinspection Required: Yes: [ ] No: [X]

Reinspection Date (on or after): N/A

Potential Food Safety All Star: [ ]

Received By: [Signature]

Paven Batth
Agency Representative

NOTE: This report must be made available to the public on request
## Food Safety Evaluation Report

**Facility Name:** SKYLINE MINI MART  
**Facility Site Address:** 722 SKYLINE BLVD  
**City:** AVENAL  
**Zip Code:** 93204  
**Owner Name:** WALID MOHARAM  
**Certified Food Manager:** Not Specified  
**Business Phone:** (559) 386-0933  
**EXP Date:** August 09, 2019  

### Violations

- **Violation:** Improper Hot Holding Temperature(s)  
  **Description/Corrective Action:** Observed cheese for nachos on shelf was noted at 114F. Manager adjusted the temperature of the warmer on site. Please always keep cheese at or above 135F.

- **Violation:** Spoiled or Adulterated Food Products Displayed  
  **Description/Corrective Action:** Observed multiple larvae were present in rice bags. Manager voluntarily discarded two packets of rice. Observed expired baby food products on shelf. Manager voluntarily discarded 4 packs of apple sauce. Please always rotate food products whenever you get delivery.

### General Comments:

Conducted a routine inspection of this facility and noted the following:

- The temperatures of the food in all cold holding units were noted at or below 41F.
- All food products were stored six inches above the ground.
- Handwashing station was fully stocked with soap, paper towels and hot water.
- Donuts are delivered by Armona Donut Shop everyday.

### Results of Evaluation:

- **Results of Evaluation:** PASS

- **Reinspection Required:** Yes: [ ] No: [X]

- **Reinspection Date (on or after):** N/A

- **Potential Food Safety All Star:** [ ]

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**Received By:**  
Rumi Chhina  
Agency Representative

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

**FACILITY NAME:** SKYLINE MINI MART

**BUSINESS PHONE:** (559) 386-0933

**RECORD ID#:** PR0000591

**DATE:** August 24, 2018

**FACILITY SITE ADDRESS:** 722 SKYLINE BLVD

**CITY:** AVENAL

**ZIP CODE:** 93204

**INSPECTION TYPE:** 1ST FOLLOW UP INSPECTION

**OWNER NAME:** WALID MOHARAM

**CERTIFIED FOOD MANAGER:** Not Specified

**EXP DATE:**

**INSPECTOR:** Vikram Manke

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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:** None Noted

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**General Comments:**

This inspection was conducted to verify compliance with the violations issued in the previous inspection on June 11, 2018. The following were observed:

- Dust/debris in the walk-unit unit had been cleaned.
- Nozzles of the soda machine were clean.
- The small counter refrigerator had been replaced with a different unit. The temperature was measured below 41 F.

All violations issued in the previous inspection report have been corrected.

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**RESULTS OF EVALUATION:**

<table>
<thead>
<tr>
<th>PASS</th>
<th>NEEDS IMPROVEMENT</th>
<th>FAIL</th>
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<tbody>
<tr>
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<td></td>
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</tbody>
</table>

**Reinspection Required:** Yes: No: X

**Reinspection Date (on or after):** N/A

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*Vikram Manke*

Agency Representative

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