FOOD SAFETY EVALUATION REPORT

FACILITY NAME: W & Z MARKET INC.- HANFORD UNITED MARKET
BUSINESS PHONE: (559) 584-7795
RECORD ID#: PR0010948
DATE: November 02, 2021

FACILITY SITE ADDRESS: 426 E 7TH ST
CITY: HANFORD
ZIP CODE: 93230
INSPECTION TYPE: ROUTINE INSPECTION

OWNER NAME: WAED ALABOUD
CERTIFIED FOOD MANAGER: AREF MATAR
EXP DATE: 5/17/2024
INSPECTOR: Yatee Patel - REHS

Violation: REQUIREMENT NOT MET FOR CALIFORNIA FOOD HANDLER CARD LAW
Description/Corrective Action: All employees must obtain their food handler card certification within 30 days of hire. Please email all certificates for the new employees.

Violation: IMPROPER EXCLUSION OF VERMIN OR ANIMALS
Description/Corrective Action: Use the UV fly traps and keep them running to prevent fly infestation.

Violation: IMPROPER FOOD HANDLING PRACTICES
Description/Corrective Action: Observed meats drying at the back in the storage area with a fan. This facility needs to immediately stop this process. The facility is not permitted to do so. A state permit and inspection will be required. More information will be provided along with this report. NO SALES OF THESE MEATS TO THE CUSTOMERS.

Also, during the inspection there was evidence of drying choriso on top of the prep line. Operator was asked to remove the foil from the drying line and immediately stop this process also, if occurring.

Violation: IMPROPER FOOD TEMPERATURE MONITORING
Description/Corrective Action: Use the thermometer to measure all temperatures regularly.

Violation: IMPROPER HOT HOLDING TEMPERATURE(S)
Description/Corrective Action: Hot holding foods inside the unit observed at 120-125F. The hot foods must be used within 4 hours of prep and discarded until the unit is fixed to hold all potentially hazardous foods are held at 135F or over.

Violation: IMPROPER MAINTENANCE OF FACILITY OR EQUIPMENT
Description/Corrective Action: The floors need replacement. Broken tiles observed. The owner stated that the flooring and the meat deli cold holding unit is in need of replacement and is scheduled in couple months. Before replacement place contact our department.

General Comments:

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**INSPECTOR:** Yatee Patel - REHS

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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.

The above violations must be corrected within 30 days.

Stop all drying of meats. Contact CDFA (California Department of Food and Ag) for appropriate permits and method.

This department is requiring the operator to stop all sales.

A second re-inspection will be performed to be sure no meats are drying for sales. A re-inspection date is set for 11/3/2021. Any other inspection after the second, will result in penalty and further enforcement, including administrative hearing process.

**RESULTS OF EVALUATION:**  
- [X] FAIL

**Reinspection Required:** No

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

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Yatee Patel - REHS

Agency Representative

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<td>PR0009438</td>
<td>October 14, 2019</td>
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**FOODS & EQUIPMENT NOT PROTECTED FROM CONTAMINATION**  
**[HSC 113980, 114025-114027]**

**Description/Corrective Action:**

Multiple long grain packages of various sizes from different manufacturers were observed adulterated by insects and in other instances moths. Manufacturers included Mahata, Texas, Jasmine, and Parrot. All contaminated products were pulled from sale.

**IMPROPER HOT HOLDING TEMPERATURE(S)**  
**[HSC 113996]**

**Description/Corrective Action:**

Chili verde, rice, and beans held in the steam table were all monitored below 135 F. The steam table temperature setting was immediately raised in order to maintain the minimum temperature holding as required. Immediately reheat all foods in this steam table in order to maintain the 135 F or higher temperature requirement.

The other steam table was holding all hot food over 135 F.

**IMPROPER LABELING OF PREPACKAGED FOODS**  
**[HSC 114089-114090]**

**Description/Corrective Action:**

Multiple packages of unlabeled white corn tortillas were on retail shelving display for sale to the public. The facility manager stated the product is supplied by Guerrero Tortillaria. The product was removed from sale.

**IMPROPER FOOD TEMPERATURE MONITORING**  
**[HSC 113998 & 114000]**

**Description/Corrective Action:**

Based on the hot food holding temperature violation, the facility is hereby notified to measure hot food temperatures regularly to ensure proper hot holding is maintained at all times.

**General Comments:**

All refrigeration units were measured in good operational condition.

The general store area was observed to be satisfactorily maintained at this time with a noticeable improvement.

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**RESULTS OF EVALUATION:**
- ☐ PASS
- X NEEDS IMPROVEMENT
- ☐ FAIL

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

Potential Food Safety All Star: ☐

Received By:

_Luis Flores - REHS_
Agency Representative

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