



**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> QUICK SHOP MARKET	<b>BUSINESS PHONE:</b> (559) 584-7457	<b>RECORD ID#:</b> PR0000607	<b>DATE:</b> February 18, 2022
<b>FACILITY SITE ADDRESS:</b> 801 S PHILLIPS ST	<b>CITY:</b> HANFORD	<b>ZIP CODE:</b> 93230	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> SAFWAN NUMI	<b>CERTIFIED FOOD MANAGER:</b> N/A	<b>EXP DATE:</b>	<b>INSPECTOR:</b> SEM HAR GEBREGZIABIHE

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 LABELING OF PREPACKAGED FOODS [HSC 114089-114090]

**Description/Corrective Action:** This facility sells frozen prepackaged tamales from El Monterrey. However, the El Monterey labels were not on the frozen tamale bags. All items need to be labeled and be from approved sources. This was corrected immediately on site, all tamale bags were given appropriately labeled El Monterey stickers.

**Violation:** IMPROPER CLEANING OF UTENSILS AND EQUIPMENT [HSC 114095-114099.5 & 114101-114119]

**Description/Corrective Action:** The soda machine containing various fountain drinks appeared dirty. Please clean this equipment routinely to prevent mold accumulation and further contamination in customer drinks.

The three compartment sink appeared unsanitary. Various items including a beer can was found in there. Dust and debris were also present. Clean this sink routinely to prevent contamination of any foods. Although no evidence of pests was found both may attract them in the future.

**Violation:** IMPROPER HANDWASHING PROCEDURES BY FOODHANDLERS [HSC 113953-113953.4]

**Description/Corrective Action:** The hand washing station had hot water and soap but no paper towels. This was corrected immediately on site.

**Violation:** OTHER PERMIT VIOLATION

**Description/Corrective Action:** Observed candies (Rocka Loco and Tirolo) on the floor. Article 4 section 114047 requires all food to be stored six inches above the floor to prevent cross contamination (dust, vermin, etc.) or any other adulteration. This was immediately corrected and moved from the ground.

**General Comments:**

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Routine Inspection:

All refrigeration units were at 41F and below.

All freezer units were -1.7F and below.

Please monitor all refrigeration and freezer units to make sure they are still within temperature in the future.

All other prepackaged food, besides in the violation above were stored 6 inches above the ground.

Please clean the equipment noted in the above violations.

Besides what was stated in violation hot water and soap were provided in the hand washing station.

Please correct the above noted violations in a timely manner.

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

*Rafiq Mueed*

Received By:

*SEM HAR GEBREGZIABIHE*

Agency Representative

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<b>FACILITY NAME:</b> QUICK SHOP MARKET	<b>BUSINESS PHONE:</b> (559) 584-7457	<b>RECORD ID#:</b> PR0000607	<b>DATE:</b> April 16, 2021
<b>FACILITY SITE ADDRESS:</b> 801 S PHILLIPS ST	<b>CITY:</b> HANFORD	<b>ZIP CODE:</b> 93230	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> SAFWAN NUMI	<b>CERTIFIED FOOD MANAGER:</b> N/A	<b>EXP DATE:</b>	<b>INSPECTOR:</b> Yatee Patel - 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:** Observed utensils inside a food can that was filled with stagnant dirty water. This is not an approved method to correctly wash or sanitize any utensils used to prepare foods.

**Violation:** IMPROPER FOOD HANDLING PRACTICES [HSC 113961 - 113973]

**Description/Corrective Action:** Observed facility serving hot dogs, chilli, nachos and cheese at the facility. This facility is not equipped to prepare and sell any foods that require food prep, hot holding equipments and other food safety requirements.

The operator had been notified in the last inspection ( March 2020 ) to stop all sales of foods.

**Violation:** IMPROPER CLEANING OF UTENSILS AND EQUIPMENT [HSC 114095-114099.5 & 114101-114119]

**Description/Corrective Action:** The 3 compartment sink at the back storage did not have hot running water.

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

**Description/Corrective Action:** The chili beans and the hot dogs were measured at 75F. The operator just turned on the unit to warm the foods inside the warming units.

**General Comments:**

This operator must stop all food sales ( Hot Dogs, Chilli, Cheese and Nachos ) immediately.

If the facility wants to sell foods that are not pre-packaged, contact our department for information regarding plan check and how to correctly set-up with commercial equipment that would allow correct dish washing, hand washing, hot holding, storage area, temperature monitoring and other food safety practices.

The operator was asked to stop all food sales. However, foods were not removed from the serving location during the inspection. If this department continues to cite the same violation, there will be further enforcement actions that may take place.

All cold holding units were at 41F or lower.

A guideline will be emailed for submitting a food plan check that would include but not limited to, a 3 compartment sink, a hand washing station, a prep table, all floors/walls/ceiling in good condition and easy to clean in the food prep area.

Thank you

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Yatee Patel - REHS

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Agency Representative \_\_\_\_\_

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