FOOD SAFETY EVALUATION REPORT

FACILITY NAME: STAR MART #7
BUSINESS PHONE: (559) 582-0656
RECORD ID#: PR0009101
DATE: June 24, 2021

FACILITY SITE ADDRESS: 627 W SEVENTH ST
CITY: HANFORD
ZIP CODE: 93230
INSPECTION TYPE: ROUTINE INSPECTION

OWNER NAME: SALEH H ALKOBADI
CERTIFIED FOOD MANAGER: SHAWAQI ALTOWAYTI
EXP DATE: 4/27/2020
INSPECTOR: Paven Batth

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 HOT HOLDING TEMPERATURE(S) [HSC 113996]
Description/Corrective Action: Multiple hot foods (i.e., burritos) in the hot holding unit were measured between 123-128F. Ensure all hot potentially hazardous foods are upheld to hot holding temperature standards (i.e., hot holding temperature shall be maintained at a minimum of 135F.) at all times.

Violation: IMPROPER CLEANING OF UTENSILS AND EQUIPMENT [HSC 114095-114099.5 & 114101-114119]
Description/Corrective Action: Observed mildew build-up on the nozzles of soft drift dispenser. Ensure to clean such equipment on a routine basis.

Violation: NO CURRENT CERTIFIED FOOD SAFETY PERSON ON STAFF [HSC 113947-113947.6]
Description/Corrective Action: Regulatory requirements such as active certifications for food safety (i.e., Food Safety Manager Certification and California Food Handler Card) are not obtained by this facility. Provide copies of Food Safety Manager Certification and California Food Handler Cards to this department within 30 days.

Violation: FOODS & EQUIPMENT NOT PROTECTED FROM CONTAMINATION [HSC 113980, 114025-114027]
Description/Corrective Action: Observed numerous food products (i.e., meat such as ground beef) stored directly on the ground inside the walk-in units. All food products must be at least 6 inches off the ground.

General Comments:

General store area was fairly maintained. Handwashing sink was observed to be fully stocked with soap, paper towels and hot water. Except as noted, hot (i.e., corn dogs) and cold holding temperatures were measured to satisfactory standards (i.e., Below 41F for cold holding temperatures and above 135F for hot holding temperatures.) during the on-site inspection. Ensure to corrective the violations noted above in a timely manner.

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

RESULTS OF EVALUATION:  
- PASS  
- NEEDS IMPROVEMENT  
- FAIL

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

Potential Food Safety All Star:

[Signature]
Received By: Paven Batth
Agency Representative

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## FOOD SAFETY EVALUATION REPORT

**FACILITY NAME:** STAR MART #7  
**BUSINESS PHONE:** (559) 582-0656  
**RECORD ID#:** PR0009101  
**DATE:** December 12, 2018  

**FACILITY SITE ADDRESS:** 627 W SEVENTH ST  
**CITY:** HANFORD  
**ZIP CODE:** 93230  
**INSPECTION TYPE:** ROUTINE INSPECTION  

**OWNER NAME:** SALEH H ALKOBADI  
**CERTIFIED FOOD MANAGER:** SHAWQI ALTOWAYTI  
**EXP DATE:** 4/27/2020  
**INSPECTOR:** Susan Lee-Yang - REHS  

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**FOOD SAFETY EVALUATION REPORT**

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:** Observed prepackaged sandwiches, fruit cups, and salad without labels. This violation was noted on the previous inspection as well. Ensure all prepackaged food items have labels:  
Label information shall include the following:  
1. The common name of the food, or absent a common name, an adequately descriptive identity statement.  
2. If made from two or more ingredients, a list of ingredients in descending order of predominance by weight, including a declaration of artificial color or flavor and chemical preservatives, if contained in the food.  
3. An accurate declaration of the quantity of contents.  
4. The name and place of business of the manufacturer, packer, or distributor.  

### Violation: FOODS & EQUIPMENT NOT PROTECTED FROM CONTAMINATION  
[**HSC 113980, 114025-114027**]  
**Description/Corrective Action:** Observed boxes of meat and shrimp in the walk-in freezer stored directly on the ground. This violation was noted on the previous inspection as well. Ensure all food items including are stored at least 6 inches above the ground.  
Observed raw eggs stored directly above vegetables inside the walk-in refrigerator. Ensure raw eggs are stored below vegetables to prevent contamination.

### Violation: IMPROPER CLEANING OF UTENSILS AND EQUIPMENT  
[**HSC 114095-114099.5 & 114101-114119**]  
**Description/Corrective Action:** Observed a few soda nozzles and interior flap of ice machine with mildew accumulation. Ensure thorough and regular cleaning occurs to prevent accumulation.

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**General Comments:**

- Restroom has hot water, soap, and air hand blower.  
- Hand wash station has hot water, soap, and paper towels.  
- All cold holding units were noted at or below 41F.  
- Rice, beans, burritos, and orange chicken in hot holding unit were noted above 135F.

Please correct today's noted violations to prevent further enforcement.

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RESULT OF EVALUATION: [ ] PASS  [x] NEEDS IMPROVEMENT  [ ] FAIL

Reinspection Required: [ ] Yes:  [x] No:  
Reinspection Date (on or after): N/A

[ ] Potential Food Safety All Star:

Received By:  
Susan Lee-Yang - REHS  
Agency Representative

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