



**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> SAVE MART #36	<b>BUSINESS PHONE:</b> (209) 577-1600	<b>RECORD ID#:</b> PR0000588	<b>DATE:</b> July 19, 2021
<b>FACILITY SITE ADDRESS:</b> 715 W GRANGEVILLE	<b>CITY:</b> HANFORD	<b>ZIP CODE:</b> 93230	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> SAVE MART SUPERMARKETS	<b>CERTIFIED FOOD MANAGER:</b> Not Specified	<b>EXP DATE:</b>	<b>INSPECTOR:</b> Paven Bathh

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

**General Comments:**

General Sales: Cold holding temperatures were noted to be below 41F. Food items were stored 6 inches above the ground.

Deli/Bakery: Hot holding temperatures were measured above 135F. Cold holding temperatures were noted below 41F. Three compartment sink was noted to be fully functional. Sanitizing solution was measured at 200 ppm of QAT sanitizer.

Meat Department: All cold holding temperatures were measured below 41F. For example, Walk-in refrigerator was measured at 38F.

Produce Department: Produce was noted to be properly stored in approved shelving. Cold holding temperatures were measured below 41F.

Restroom: Fully stocked with soap, paper towels and hot water.

<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:

Received By:

*Paven Bathh*

Agency Representative

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



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**OFFICIAL INSPECTION REPORT**

<b>FACILITY NAME:</b> SAVE MART #36	<b>BUSINESS PHONE:</b> (209) 577-1600	<b>RECORD ID#:</b> PR0000588	<b>DATE:</b> March 17, 2021
<b>FACILITY SITE ADDRESS:</b> 715 W GRANGEVILLE	<b>CITY:</b> HANFORD	<b>ZIP CODE:</b> 93230	<b>INSPECTION TYPE:</b> CORRESPONDENCE-PREP AND RI
<b>OWNER NAME:</b> SAVE MART SUPERMARKETS	<b>Program Description:</b> 1614 - 1614 FOOD FACILITY-RESTS,B	<b>EXP DATE:</b> 7/14/2021	<b>INSPECTOR:</b> Yatee Patel - REHS

The items (if any) listed below identify the Health Code 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

**General Comments:**

Additional Notes:

Our department contacted SaveMart at 1:21pm. Spoke to store manager, Grant. The water lines ( hot and cold ) are on and had never been shut off. The isles that the leak was discovered has been covered with plastic tarp and most product is off shelf that is closer to the ground. The leak will be worked on during off business hours. The deli, bakery, meat area and the restrooms are not impacted with the leak.

Our department would like an update once the leak has been repaired, also, please let us know immediately, if the water will be shut off that will impact the food and restroom area during business hours and food prep.

Thank you

**Reinspection Required:** Yes:  No:  **Reinspection Date (on or after):** Not Specified

*Yatee Patel - REHS*

Environmental Health Specialist

Received By: \_\_\_\_\_



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<b>FACILITY NAME:</b> SAVE MART #36	<b>BUSINESS PHONE:</b> (209) 577-1600	<b>RECORD ID#:</b> PR0000588	<b>DATE:</b> March 17, 2021
<b>FACILITY SITE ADDRESS:</b> 715 W GRANGEVILLE	<b>CITY:</b> HANFORD	<b>ZIP CODE:</b> 93230	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> SAVE MART SUPERMARKETS	<b>CERTIFIED FOOD MANAGER:</b> GALE BENTON	<b>EXP DATE:</b> 7/14/2021	<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.  
 One reinspection will be conducted (if needed) at no charge. A service fee is assessed for each additional reinspection required.

**Violation:** None Noted

**General Comments:**

The facility had two lanes closed due to a water leak upon arrival for a routine inspection. The managed stated that there is a possible leak underground and the plumbers were on site trying to stop the leak. The two lanes had a small amount of water that was noted. All pre-packaged foods were above floor at least 6 inches above in shelves.

The Food prep area ( deli & meat area ) had hot and cold running water during inspection. The operator stated, that if the water would need to be turned off, which would likely be the case, he has a plan that impacts the food prep area and the employees. The managed stated, he would ask all food preparation and cooking to stop completely and only sell the pre-made foods without any hand contact. He estimated, if the water would be shut off for that area, it would be no more than an hour. If longer, no food prep or cooking will continue or possibly close off that area.

During the inspection, at the time, observed hot and cold running water and two prepackaged lanes closed for evaluation. Our department will be contacting the manager for an update. A possible re-visit site inspection will occur if there is no hot running water.

During the inspection, all hot and cold holding food were at satisfactory temperatures, the 3 compartment sink had bleach solution and all food employees had satisfactory food safety practices.

Thank you

<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>          </u> N/A <input type="checkbox"/> Potential Food Safety All Star:

Received By: \_\_\_\_\_

*Yatee Patel - REHS*

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Agency Representative

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