FOOD SAFETY EVALUATION REPORT

FOOD SAFETY EVALUATION REPORT

FACILITY NAME: THE KINGS PANTRY

BUSINESS PHONE: (559) 584-3603

RECORD ID#: PR0007112

DATE: February 11, 2022

FACILITY SITE ADDRESS: 12628 W HANFORD-ARMONA RD

CITY: HANFORD

ZIP CODE: 93230

INSPECTION TYPE: ROUTINE INSPECTION

OWNER NAME: KOINONIA CHRISTIAN FELLOWSHIP

CERTIFIED FOOD MANAGER: Not Specified

EXP DATE: 

INSPECTOR: SEMHAR 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: None Noted

General Comments:

-ROUTINE INSPECTION-

Hand washing sink in the kitchen had hot water, soap, and paper towels.

Restrooms had soap, hot water, and paper towels.

All dry storage in varies parts of the facility such as chips, oreos, crackers, etc. was well organized and clean. All dry storage was stored six inches above the ground.

All refrigeration units were well organized. Each raw meat (beef, poultry, fish, etc.) was separated from other types of foods (eggs, yogurt, etc) and had their own refrigeration unit.

The bagging area of all prepackaged foods was well organized and clean. The FIFO method was used to process all food items in the facility.

Temperature logs are posted on each refrigeration unit and freezer unit. All temperatures recorded for refrigeration units were 41°F and below; all temperatures recorded for each freezer unit was 0°F and below.

All trash and recycled materials are placed in the back of the facility. Koinonia Church organizes the pickup for this facility.

Overall well maintained facility.

Thank you for your time.
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<thead>
<tr>
<th>FACILITY NAME:</th>
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<th>DATE:</th>
<th>INSPECTOR:</th>
<th>INSPECTION TYPE:</th>
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</thead>
<tbody>
<tr>
<td>THE KINGS PANTRY</td>
<td>(559) 584-3603</td>
<td>PR0007112</td>
<td>February 11, 2022</td>
<td>SEMHAR GEBREGZIABIHE</td>
<td>ROUTINE INSPECTION</td>
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RESULTS OF EVALUATION:  
X PASS  ☐ NEEDS IMPROVEMENT  ☐ FAIL

Reinspection Required:  Yes: ☐ No: X

Reinspection Date (on or after): N/A

Potential Food Safety All Star:

Signed by:

SEMHAR GEBREGZIABIHE
Agency Representative

NOTE: This report must be made available to the public on request
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<tr>
<td>THE KINGS PANTRY</td>
<td>(559) 584-3603</td>
<td>PR007112</td>
<td>March 26, 2021</td>
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<td>Yatee Patel - REHS</td>
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Violation: None Noted

General Comments:

Hand washing station was fully stocked with soap, paper towel and hot water.

All cold holding units, walk-in, and reach ins were well organized and ready to eat frozen foods were separated from the meats.

All cold holding units had a thermometer and the operator stated it is monitored daily.

Currently, due to covid, the facility is pre-bagging food items and the set-up is a drive-thru operation only.

All dry foods were observed above the floor and well maintained. The canned food items are checked for severe dents or bloating.

Thank you - Facility observed well maintained.

RESULTS OF EVALUATION:  

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<th>PASS</th>
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Reinspection Required: Yes: No: ✗

Reinspection Date (on or after): N/A

Potential Food Safety All Star: 

Yatee Patel - REHS

Agency Representative

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