



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

FACILITY NAME: TRI-MART	BUSINESS PHONE: (559) 836-4985	RECORD ID#: PR0000628	DATE: June 24, 2022
FACILITY SITE ADDRESS: 8659 E LACEY BLVD	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: 1ST FOLLOW UP INSPECTION
OWNER NAME: BALEEGH SAIF MUHARRAM	CERTIFIED FOOD MANAGER: BALEESH MUHARRAM	EXP DATE: 6/17/2016	INSPECTOR: Veronica Ochoa -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:

Today's re-inspection occurred in order to verify if the facility had a hot water supply, the kitchen area was cleaned, and the hand wash station was restored to function. During today's inspection, the facility employees were working on deep cleaning the facility's floor in the kitchen area as well as the equipment. Hot water for the entire facility was restored as it turned out that the facility's hot water heater was turned off. The facility's hand wash station was observed functional.


The two cold holding units that noted were on the facility's inspection report from June 23, 2022 measured between 50-60F but food items were not observed in the units. These cold holding units may not be used until they either repaired or replaced and maintain foods at 41F or below.

The facility must still call a company to service the facility's hood as an accumulation of grease was still noted on the facility' ansel system.

Proof of a food manager certification must be shown to our department as noted on the June 23, 2022 inspection report.

This facility may reopen the kitchen area and serve food once all of the deep cleaning has been completed. Please ensure to keep up with all routine cleaning so that grease/food debris does not accumulate on the floor or equipment in the kitchen area.

RESULTS OF EVALUATION: <input type="checkbox"/> PASS <input checked="" type="checkbox"/> NEEDS IMPROVEMENT <input type="checkbox"/> FAIL	Reinspection Required: Yes: <input type="checkbox"/> No: <input checked="" type="checkbox"/>
	Reinspection Date (on or after): N/A
	<input type="checkbox"/> Potential Food Safety All Star:

Received By: 

Veronica Ochoa -REHS
Agency Representative

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



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FACILITY NAME: TRI-MART	BUSINESS PHONE: (559) 836-4985	RECORD ID#: PR0000628	DATE: June 23, 2022
FACILITY SITE ADDRESS: 8659 E LACEY BLVD	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: BALEEGH SAIF MUHARRAM	CERTIFIED FOOD MANAGER: BALEESH MUHARRAM	EXP DATE: 6/17/2016	INSPECTOR: Veronica Ochoa -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: IMPROPER COLD HOLDING TEMPERATURE(S) [HSC 113996]

Description/Corrective Action: The stand-up display case in the kitchen area that is adjacent to the facility's steam table measured at 55F and the small cold holding unit that stores the kitchen's condiments such as salsa and chili measured at 54F. The food items in the non-functioning units were removed to other functioning units. Both of the non-functioning units are to not be used until they are repaired to store food items at 41F.

Violation: IMPROPER MAINTENANCE OF HANDWASH FACILITIES [HSC 113953 - 113593.2]

Description/Corrective Action: The hand wash station in the kitchen area had an out of order sign upon beginning this inspection. This facility only has one hand wash station for the kitchen area and as a result, this hand wash station must be repaired to function.

Violation: IMPROPER THAWING OF FROZEN FOODS [HSC 114020]

Description/Corrective Action: Raw frozen meat was observed being thawed near the facility's preparation sink in the kitchen area. As a reminder, frozen food items can only be thawed under cool running water, inside of a refrigerator, in a microwave, and during the cooking process.

Violation: IMPROPER MAINTENANCE OF FACILITY OR EQUIPMENT [HSC 114161-114182 & 114257]

Description/Corrective Action: The entire kitchen area including floors, walls, and equipment were observed with grease/dirt residue that must be cleaned. The facility's hood baffles have not been serviced in over a year and need to be re-serviced immediately. Routine cleaning of this facility must occur on a daily basis and the cleaning must reach underneath equipment.

A mop was observed in the facility's preparation sink at the beginning of this inspection but was later removed by the facility's employee. Mops should be located at the facility's mop sink area and not at the facility's preparation sink and by no circumstances should a mop be put into the preparation sink. Please clean and sanitize this sink before using for food preparation.

Violation: INADEQUATE OR UNAPPROVED WATER SUPPLY [HSC 114192]

Description/Corrective Action: The facility's hot water temperature only reached 90F after running the water for quite sometime. A temperature of 90F is inadequate for hand washing and warewashing. The temperature for hand washing must reach 100F and the hot water temperature for warewashing must reach 120F.

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

Description/Corrective Action: The food items in the hot holding unit in the kitchen area measured at 120F. As a reminder, any food intended for hot holding must be able to kept at 135F or above.

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FOOD SAFETY EVALUATION REPORT

Table with 4 columns: FACILITY NAME, BUSINESS PHONE, RECORD ID#, DATE, FACILITY SITE ADDRESS, CITY, ZIP CODE, INSPECTION TYPE, OWNER NAME, CERTIFIED FOOD MANAGER, EXP DATE, INSPECTOR.

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: NO CURRENT CERTIFIED FOOD SAFETY PERSON ON STAFF [HSC 113947-113947.6]

Description/Corrective Action: The facility's food manager certification has been expired since 2016. If an updated food manager certification has not been obtained, the facility must sign-up for a course within the next 30 days and show proof of signing up for a course.

General Comments:

The hot water to this facility is lacking as the facility's hot water only reaches luke room at a temperature of 90F. As a result, this facility will not be allowed to serve hot food from the kitchen until the hot water issue is resolved.

The entire kitchen area must be thoroughly cleaned. Please work on cleaning the kitchen area while the kitchen area is not allowed to operate.

This facility may only remain open with limited food sales until the hot water issue is resolved. The facility may only sell prepackaged food and finish selling the hot food in the display case.

RESULTS OF EVALUATION: [] PASS [] NEEDS IMPROVEMENT [X] FAIL. Reinspection Required: Yes: [] No: [X]. Reinspection Date (on or after): N/A. [] Potential Food Safety All Star:

Handwritten signature in blue ink.

Received By:

Veronica Ochoa -REHS

Agency Representative

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