



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> RITE-AID #5796	<b>BUSINESS PHONE:</b> (559) 584-1896	<b>RECORD ID#:</b> PR0000518	<b>DATE:</b> March 07, 2022
<b>FACILITY SITE ADDRESS:</b> 707 W LACEY BLVD	<b>CITY:</b> HANFORD	<b>ZIP CODE:</b> 93230	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> THRIFTY PAYLESS INC	<b>CERTIFIED FOOD MANAGER:</b> Not Specified	<b>EXP DATE:</b> 1/1/2000	<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:** None Noted

**General Comments:**

Routine Inspection:

Restrooms had hot water, soap, paper towels, were well maintained, and clean.

The storage room in the back was well maintained, clean, and organized.

Foods stored in the aisles were well maintained, organized, six inches above the ground, and showed no signs of contamination.

The Ice cream serving station was well maintained. The dipper wells were in constant water flow. The sanitizer (QAC) was at 200 ppm. Both freezer units were at 0F and below. A thermometer was available for probing water temperatures, and ice cream temperatures. The operator stated that he checks the water temperatures to make sure that the water is 100F and above.

All refrigeration units were 41F and below and well maintained.

All other freezer units were 0F and below.

Overall cleanliness of this facility was satisfactory.

Please contact our department if there are any questions.

Thank you for your time.

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



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

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

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

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