## FOOD SAFETY EVALUATION REPORT

**FACILITY NAME:** KING GAS DELI MART  
**FACILITY SITE ADDRESS:** 1201 W LACEY BLVD  
**OWNER NAME:** RATHNA CHILING CHAO  
**CERTIFIED FOOD MANAGER:** HEANG CHI  
**BUSINESS PHONE:** (559) 584-1400  
**CITY:** HANFORD  
**ZIP CODE:** 93230  
**RECORD ID#:** PR0000211  
**DATE:** July 27, 2021  
**INSPECTION TYPE:** ROUTINE INSPECTION  
**EXP DATE:** 10/9/2020

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

**Description/Corrective Action:** The restroom paper towel dispenser was empty. Restock the dispenser.

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### Violation: FOODS & EQUIPMENT NOT PROTECTED FROM CONTAMINATION  
[HSC 113980, 114025-114027]

**Description/Corrective Action:** A few can food products on retail shelving was observed with dust accumulation. Clean of any containerized food products that have dust accumulation on them.

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**General Comments:**

All monitored cold and hot food temperatures were observed to meet State Food Code holding requirements.

Overall, the general store and food prep areas were in overall satisfactory operational condition.

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**RESULTS OF EVALUATION:**  
- [x] PASS  
- [ ] NEEDS IMPROVEMENT  
- [ ] FAIL  

**Reinspection Required:** No  
**Reinspection Date (on or after):** N/A  
**Potential Food Safety All Star:** [ ]

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**Received By:** [Signature]

**Reinspection Date (on or after):** [Date]  
**Agency Representative:** Luis Flores - REHS

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**NOTE:** This report must be made available to the public on request
**FOOD SAFETY EVALUATION REPORT**

<table>
<thead>
<tr>
<th>FACILITY NAME:</th>
<th>BUSINESS PHONE:</th>
<th>RECORD ID#:</th>
<th>DATE:</th>
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<tbody>
<tr>
<td>KING GAS DELI MART</td>
<td>(559) 584-1400</td>
<td>PR0000211</td>
<td>October 14, 2020</td>
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<tr>
<td>1201 W LACEY BLVD</td>
<td>HANFORD</td>
<td>93230</td>
<td>ROUTINE INSPECTION</td>
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<tr>
<th>OWNER NAME:</th>
<th>CERTIFIED FOOD MANAGER:</th>
<th>EXP DATE:</th>
<th>INSPECTOR:</th>
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<tbody>
<tr>
<td>RATHNA CHILING CHAO</td>
<td>HEANG CHI</td>
<td>10/9/2020</td>
<td>Yatee Patel - REHS</td>
</tr>
</tbody>
</table>

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 CLEANING OF UTENSILS AND EQUIPMENT  
[ HSC 114095-114099.5 & 114101-114119 ]

**Description/Corrective Action:** Please clean around the hood filters above the fryer. Observed grease and lint.

**General Comments:**

A routine inspection was conducted - Please be sure to regularly clean and sanitize all common surfaces with bleach solution.

This department strongly recommends the staff to wear the face coverings, esp while interacting with customers.

Thank you

**RESULTS OF EVALUATION:**  
[ ] PASS  
[ ] NEEDS IMPROVEMENT  
[ ] FAIL  

Reinspection Required:  
Yes: [ ] No: [x]  
Reinspection Date (on or after): N/A  
Potential Food Safety All Star: [ ]

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FOOD SAFETY EVALUATION REPORT

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<th>BUSINESS PHONE:</th>
<th>(559) 584-1400</th>
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<th>PR0000211</th>
<th>DATE:</th>
<th>January 22, 2020</th>
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<td>CITY:</td>
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<td>ROUTINE INSPECTION</td>
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<td>RATHNA CHI/LING CHAO</td>
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<td>HEANG CHI</td>
<td>EXP DATE:</td>
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Violation: None Noted

General Comments:

Cold holding unit was 41°F.

All foods now are pre-packaged. Only raw chicken is stored in the reach in to deep fry. Chicken was observed stored at the bottom of the shelf.

Hot foods were at 160°F.

Hand washing station was fully stocked.

All pre packaged foods were above the floor.

Over all the facility does limited food prep and is well maintained.

Thank you

RESULTS OF EVALUATION: ☒ PASS ☐ NEEDS IMPROVEMENT ☐ FAIL

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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