

## **Retail Market Permit Inspection Report**

Kings County Department of Public Health
Environmental Health Services
460 Kings County Dr., Suite 101 & 102 Hanford CA 93230
Phone - 559-584-1411 Fax - 559-584-6040
Internet - https://www.kcdph.com/ehs

# INSPECTION REPORT FOOD VENDING PERMIT -RM6 (>15000)

Facility Name	Facilit	y Address			City/Stat	e		Zip Code
EL REY SUPERMERCADO	10833	HANFORD-ARMONA RD			HANFO	RD, CA		93230
Owner/Operator	-	Facility Phone No.	Inspect	ion IE	)	Inspection	n Res	ult
SAIF HUSSEN		5595773464	60976			Needs Im	prov	vement
Inspector Name	Inspection Date	Purpose of Inspection		Perm	nit License	е	Ехр	iration Date
Evelyn Elizalde	5/13/2025	Routine Inspection		PR0	010467		11/1	1/2025

An inspection of your facility revealed the following violations of the California Health and Safety Code and/or California Code of Regulations. A reinspection may occur at any time to verify correction of these violations. Please note the date of correction as listed per violation.

NVO = No Violation Observed OUT = Out of Compliance N/A = Not Applicable COS = Corrected On Site UD = UD

Violation Status	Violation Code	Violation Summary	Observation	
FDA Food Code 2017				
□ -Select- □ IN ☑ OUT □ NO	8 - PREVENTING CONTAMINATION BY HANDS - Hands clean and properly washed	Observed obstructed had wash station at the meat department area. Please remove any food utensils and use this area for hand wash only.		
□ -Select- □ IN ☑ OUT □ N/A	35 - FOOD TEMPERATURE CONTROL - Approved thawing methods used	Observed improper thawing methods of chicken and beef in the restaurant area. Please follow the proper thawing methods:  1. Under refrigeration at 41 F or below,  2. Completely submerged under cold running water at a temperature of 70 F or below,  3. As part of the cooking process or  4. In a microwave oven if immediately transferred to conventional equipment afterward.		
□ -Select- □ IN ☑ OUT □ N/A	50 - PHYSICAL FACILITIES - Hot and cold water available, adequate pressure	Observed a missing hot water nozzle at the three compartment sink in the restaurant area. Please repair or replace the hot water nozzle to restore proper functionality to ensure hot and cold water running is available at all times.		



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□ -Select- □ IN ☑ OUT □ N/A	55 - PHYSICAL FACILITIES - Physical facilities installed, maintained, and clean	Observed a build up in the floor drains throughout the facility. Please maintain clean and free of debris.  Observed excess debris build up of the food equipment in the bakery area.  Observed two buckets placed on the floor beneath the evaporator unit inside the walk	
		in cooler at the dairy refrigeration area. The buckets were used to collect condensate water dripping from the unit. Please make the necessary repairs to prevent any hazards or potential contamination.	
Overall Inspection Comment	:		
The following was observed du	uring today's routine inspection:		
•	nad hot water above 120 F. Sanitiz 41 F at the bakery, meat departn	zer (quat) was available along with test strips. nent, and dairy section.	

All food was stored 6 inches above ground level.

Hot holding foods in the restaurant area were above 135 F.

A thorough review of the infant food section was conducted, confirming that all products were within their designated 'use by' dates.

NTION: There are a total of 4 item(s) marked	d above in violation. Total Major violations are 0.  Signatures
	Signatures
eceived By:	Inspected By:
16	
	Inspector Name: Evelyn Elizalde
	Title: Environmental Health Officer III
	Date: <b>5/13/2025</b>
	Email: Evelyn.Elizalde@co.kings.ca.us Phone: (559) 584-1411