



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: CASTLE THRIFT STORE & HEALTH FOOD INC	BUSINESS PHONE: (559) 589-9447	RECORD ID#: PR0006488	DATE: September 22, 2022
FACILITY SITE ADDRESS: 540 S 11TH AVE	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: ARMONA UNION ACADEMY	CERTIFIED FOOD MANAGER: Not Specified	EXP DATE:	INSPECTOR: Evelyn Elizalde

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:

The following was observed during today's inspection:

Refrigeration units were at 41 F.
All canned food was observed intact and stored 6 inches above ground level.

No violations observed today.

RESULTS OF EVALUATION: PASS NEEDS IMPROVEMENT FAIL

Reinspection Required: Yes: No:

Reinspection Date (on or after): N/A

Potential Food Safety All Star:

Received By:

Evelyn Elizalde

Agency Representative

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



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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: CASTLE THRIFT STORE & HEALTH FOOD INC	BUSINESS PHONE: (559) 589-9447	RECORD ID#: PR0006488	DATE: March 31, 2022
FACILITY SITE ADDRESS: 540 S 11TH AVE	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: ARMONA UNION ACADEMY	CERTIFIED FOOD MANAGER: Not Specified	EXP DATE:	INSPECTOR: 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: FOODS & EQUIPMENT NOT PROTECTED FROM CONTAMINATION [HSC 113980, 114025-114027]

Description/Corrective Action: Observed the following cans not protected from contamination with dents: Loma Lunda Big Franks (1), Loma Lunda Swiss Steaks (2), Loma Lunda FriChik Original (1), and Loma Lunda Vegetable Skallops (1). These were discarded immediately. Please be sure to check all cans for dents, proper labeling, or any other form of adulteration and contamination.

General Comments:

Observations:
 The refrigeration unit was functioning properly at 37.8F
 The freezer unit was functioning properly at -10.8F.
 All food storage was clean, organized, and placed six inches above the ground.
 The facility is overall well maintained and clean.
 Thank you for your time.

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

Allen Lopez

SEM HAR GEBREGZIABIHE

Received By:

Agency Representative

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: CASTLE THRIFT STORE & HEALTH FOOD INC	BUSINESS PHONE: (559) 589-9447	RECORD ID#: PR0006488	DATE: January 25, 2021
FACILITY SITE ADDRESS: 540 S 11TH AVE	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: ARMONA UNION ACADEMY	CERTIFIED FOOD MANAGER: Not Specified	EXP DATE:	INSPECTOR: Liliana Stransky - 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:

Routine inspection -

* Reach in refrigerator was observed at 32F, and the freezer was observed at - 2F.

* Canned and pre-packaged foods were displayed above the floor at least six inches. The general food display and storage area is kept orderly and clean.

* Employees follow state guidelines by wearing face coverings and keeping safe distancing between customers. Counters have protective shields.

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:

Received By:

Liliana Stransky - REHS

Agency Representative

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