

# **County of Kings - Department of Public Health**

Environmental Health Serivces 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: 98 SUPER DISCOUNT	BUSINESS PHONE: (559) 584-1646	RECORD ID#: PR0008822	DATE: February 02, 2023				
FACILITY SITE ADDRESS: 602 E 6TH ST	CITY: HANFORD	<b>ZIP CODE:</b> 93230	INSPECTION TYPE: ROUTINE INSPECTION				
OWNER NAME: ANTAR M ALMONTASER	CERTIFIED FOOD MANAGER: Not Specified	EXP DATE:	INSPECTOR: Yatee Patel - 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:							
Only pre packaged items sold.  Cold holding unit that had cold coffee and other beve	erages were 41F and under.						
Soda machine area observed clean. Be sure to clear	n soda nozzles regularly with saniti.	zer water.					
Thank you							
RESULTS OF EVALUATION: X PASS NEED	DS IMPROVEMENT FAIL	Reinspection Re					
		Yatee Patel - 1					
Received By:		Agency Representative					

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

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# FOOD SAFETY EVALUATION REPORT

FACILITY NAME: 98 SUPER DISCOUNT		BUSINESS PHONE: (559) 584-1646	RECORD ID#: PR0008822	<b>DATE:</b> January 18, 2022	
FACILITY SITE ADDRESS: 602 E 6TH ST		CITY: HANFORD	<b>ZIP CODE</b> : 93230	INSPECTION TYPE: ROUTINE INSPECTION	
OWNER NAME: ANTAR M ALMONTASER		CERTIFIED FOOD MANAGER: Not Specified	EXP DATE:	INSPECTOR: SEMHAR GEBREGZIABIHE	
The items (if any) listed below identify the violation One reinspection will be conducted (if needed) at					
Violation: RESTROOM FACILITIES N	OT MAINTAIN	ED	[+	ISC 114250 & 114276]	
•		not supplied with paper towels please make sure there are always paper d for hand washing.			
Violation: IMPROPER MAINTENANCE	Y OR EQUIPMENT	[HSC 114161-114182 & 114257]			
<b>Description/Corrective Action:</b> One of the refrigerator units next to the soda machines did not have a cover and was left exposed. Inspector informed the operators and told them to cover this to prevent any electrical issues/ accidents.					
General Comments:				_	
Observations:					
All cold holding refrigeration units hold	ding sodas, co	ffee, etc. were below 41F.			
Dry food storage was well organized,	six inches abo	ve the ground, and separated from	n other miscellaned	ous items.	
All Freezer units holding various flavo	red popsicles a	are 0F.			
Please fix the noted violations above a	after the inspe	ction is concluded.			
A copy of this inspection will be emailed	ed to the opera	ator.			
Thank you for your time.					
		Reinspection R	equired: Yes: No: X		
RESULTS OF EVALUATION: X PASS NEE		DS IMPROVEMENT FAIL	Reinspection D	ate (on or after): N/A	
			Potential Food Safety All Star:		
			SEMHAR GEBRE	GZIABIHE	
Received By:			Agency Representative		
NOTE:	This report n	nust be made available to the p	ublic on request		

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# **FOOD SAFETY EVALUATION REPORT**

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FACILITY NAME:		BUSINESS PHONE:		RECORD ID#:	DATE:			
98 SUPER DISCOUNT		(559) 584-1646 PR0008822		October 13, 2020				
FACILITY SITE ADDRESS:		CITY:		ZIP CODE:	INSPECTION TYPE:			
602 E 6TH ST		HANFORD		93230	ROUTINE INSPECTION	1		
OWNER NAME:		CERTIFIED FOOD MANAGER:	EXP DATE:	INSPECTOR:				
ANTAR M ALMONTASER		Not Specified			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: RESTROOM FACILITIES N	OT MAINTAIN	IED		[H	ISC 114250 & 114276]			
Description/Corrective Action:  The restroom was observed unsanitary and no paper towels were available in the dispenser. Keep the restroom clean and the hand washign station supplied with hand soap and paper towels all the time.								
General Comments:								
All cold holding temperatures were observed below 41F.								
Pre-packaged foods were observed stored six inches above the floor.								
Please correct the vioaltion as indicated above.								
Employees (2) were not observed we including covid. The pexi glass by the the state guidelines and contact our d	e front counter	is an additional barrie	er, but face cov	•	=			
The unsigned copy of the report will be emailed for your records.								
RESULTS OF EVALUATION: PASS X		EDS IMPROVEMENT FAIL	<u></u>	Reinspection Re	equired: Yes:	No: X		
	SS X NEE		FAIL	Reinspection Da	ate (on or after):	N/A		
				Potential Food Safety All Star:				
				•				
				Liliana	Stransky - REHS			
Received By:	Agency Representative							
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