



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: AVILA ACRES COUNTRY GOURMET	BUSINESS PHONE: (559) 816-9374	RECORD ID#: PR0003676	DATE: January 20, 2023
FACILITY SITE ADDRESS: 8768 FLINT AVE	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: BARBARA & LEROY AVILA	CERTIFIED FOOD MANAGER: N/A	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:

All nuts and pre-packaged foods are packaged and sold at the store with the required labelling.

Hand washing station was stocked with soap, paper towel and hot water.

The refrigerator was measured at 41F.

All products were observed above the floor.

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:

Yatee Patel - REHS

Agency Representative

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



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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: AVILA ACRES COUNTRY GOURMET	BUSINESS PHONE: (559) 816-9374	RECORD ID#: PR0003676	DATE: January 13, 2022
FACILITY SITE ADDRESS: 8628 FLINT AVE	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: BARBARA & LEROY AVILA	CERTIFIED FOOD MANAGER: N/A	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: None Noted

General Comments:

Observations:

*All dry storage units were observed 6 inches above the ground. Please be sure to stay consistent in keeping all dry food storage items 6 inches above the ground.

*Hand washing station was supplied with hot water, soap and paper towels.

*Observed the packaging area of all dry food items was clean. Please be sure to keep personal items separate from the packaging to prevent cross contamination.

Facility is overall well maintained and clean.

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:
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Barbara Avila

SEM HAR GEBREGZIABIHE

Received By:

Agency Representative

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: AVILA ACRES COUNTRY GOURMET	BUSINESS PHONE: (559) 816-9374	RECORD ID#: PR0003676	DATE: October 07, 2020
FACILITY SITE ADDRESS: 8628 FLINT AVE	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: BARBARA & LEROY AVILA	CERTIFIED FOOD MANAGER: N/A	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 observations -

* Food products are stored above the floor a minimum of six inches, except in the back areas. Please keep all bagged and boxed nuts above the floor at all times and in every area of the store.

* The hand washing station and the restroom had hand soap, paper towels and hot water.

* The only refrigerated items were personal drinks.

Due to the ongoing pandemic, we recommend that you continue to follow state guidelines by using face masks and practice safe social distancing. Please also require these practices from customers to minimize the spread of the disease.

An unsigned copy of this report will be sent via email for your records. If you have any questions, please contact our department at 559-584-1411 during regular business hours.

Thank you!

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:

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