

## Retail Market Permit Inspection Report

Kings County Department of Public Health

Environmental Health Services

330 Campus Dr. Hanford CA 93230

Phone - 559-584-1411 Fax - 559-584-6040

Internet - www.countyofkings.com/health/ehs

### INSPECTION REPORT

#### FOOD VENDING PERMIT - RM2 (501-2000)

Facility Name	Facility Address	City/State	Zip Code	
<b>B &amp; A FOOD MART</b>	<b>398 S 11TH AVE</b>	<b>HANFORD, CA</b>	<b>93230</b>	
Owner/Operator	Facility Phone No.	Inspection ID	Inspection Result	
<b>MUSSA KAID</b>	<b>5597507187</b>	<b>24998</b>	<b>Needs Improvement</b>	
Inspector Name	Inspection Date	Purpose of Inspection	Permit License	Expiration Date
<b>Yatee Patel</b>	<b>11/15/2023</b>	<b>Routine Inspection</b>	<b>PR0010371</b>	<b>7/1/2024</b>

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
<b>FDA Food Code 2017</b>			
<input type="checkbox"/> -Select- <input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> NA	16 - PROTECTION FROM CONTAMINATION - Food-contact surfaces; cleaned and sanitized	The walls, ceiling, door and surrounding areas above and around the hood less fryer was observed with grease accumulation. This can pose a fire hazard. Please clean as soon as possible.	

#### Overall Inspection Comment:

Cold and Hot holding foods were observed satisfactory.

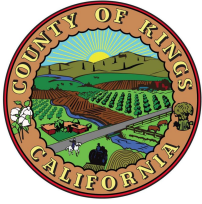
The foods must all be above the floor. Observed drinks on the floor due to shipment.

Be sure to be aware of any pest control needs. Non observed during todays inspection.

Plesse be sure to keep the facility clean, sanitized and organized.

Thank you

ATTENTION: There are a total of 1 item(s) marked above in violation. Total Major violations are 0.



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### INSPECTION REPORT

#### FOOD VENDING PERMIT - RM2 (501-2000)

#### Signatures

Received By:

Inspected By:

Inspector Name: **Yatee Patel**

Title: **Environmental Health Officer IV**

Date: **11/15/2023**

Phone: **(559) 584-1411**

Email: **Yatee.Patel@co.kings.ca.us**



County of Kings - Department of Public Health  
 Environmental Health Services Division  
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## CUPA PROGRAM INSPECTION REPORT/NOTICE TO COMPLY

<b>FACILITY NAME:</b> B & A FOOD MART	<b>OWNER NAME:</b> MUSSA KAID	<b>FACILITY ID#:</b> FA0004980	<b>DATE:</b> November 14, 2022
<b>FACILITY SITE ADDRESS:</b> 398 S 11TH AVE HANFORD, CA 93230	<b>BUSINESS PHONE:</b> (559) 750-7187	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION	<b>INSPECTOR:</b> Veronica Ochoa -REHS

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 for correction as listed per violation.

### 2300 UNDERGROUND STORAGE TANK PROGRAM - PR0010370

#### Inspection Violations

**Inspector Comments:** Inspection Conducted, no violations noted

#### General Comments and Observations:

Today's annual monitoring certification (AMC) was performed by Justin Williams (ICC# 8819073 exp. 8-25-2024) with Rich Environmental out of Bakersfield, CA. The following observations were observed during today's testing:

1. The three spill buckets passed the hydrostatic testing.
2. The three annular sensors provided an audio/visual at the alarm panel when hydro tested.
3. The three STP sensors provided positive shutdown when hydro tested.
4. The four dispenser stand alone sensors deactivated their perspective dispenser when hydro tested.
5. The three mechanical line leak detectors passed the 3.0 GPH line leak simulation test.
6. The dispensers and turbine sumps were observed in dry condition.
7. The designated operator reports were observed to be satisfactorily maintained.
8. Employee training was observed up-to-date; however, one employee was observed to be lacking the annual refresher training and as a result, today's technician agreed to train the employee prior to leaving the site.
9. Sensor out and fail safe were both performed and both deactivated the UST system.

Please submit copies of today's test report to our office within the next 30 days.

Veronica Ochoa -REHS

Received By: \_\_\_\_\_

Environmental Health Officer  
 UST Inspector ICC Certification # - 812233722337