



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**

<b>FACILITY NAME:</b> W & Z MARKET INC.- HANFORD UNITED MARKET	<b>BUSINESS PHONE:</b> (559) 584-7795	<b>RECORD ID#:</b> PR0010948	<b>DATE:</b> November 02, 2021
<b>FACILITY SITE ADDRESS:</b> 426 E 7TH ST	<b>CITY:</b> HANFORD	<b>ZIP CODE:</b> 93230	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> WAED ALABOUD	<b>CERTIFIED FOOD MANAGER:</b> AREF MATAR	<b>EXP DATE:</b> 5/17/2024	<b>INSPECTOR:</b> 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:** REQUIREMENT NOT MET FOR CALIFORNIA FOOD HANDLER CARD LAW

**Description/Corrective Action:** All employees must obtain their food handler card certification within in 30 days of hire. Please email all certificates for the new employees.

**Violation:** IMPROPER EXCLUSION OF VERMIN OR ANIMALS [HSC 114259-114259.3]

**Description/Corrective Action:** Use the UV fly traps and keep them running to prevent fly infestation.

**Violation:** IMPROPER FOOD HANDLING PRACTICES [HSC 113961 - 113973]

**Description/Corrective Action:** Observed meats drying at the back in the storage area with a fan. This facility needs to immediately stop this process. The facility is not permitted to do so. A state permit and inspection will be required. More information will be provided along with this report. NO SALES OF THESE MEATS TO THE CUSTOMERS.

Also, during the inspection there was evidence of drying choriso on top of the prep line. Operator was asked to remove the foil from the drying line and immediately stop this process also, if occurring.

**Violation:** IMPROPER FOOD TEMPERATURE MONITORING [HSC 113998 & 114000]

**Description/Corrective Action:** Use the thermometer to measure all temperatures regularly.

**Violation:** IMPROPER HOT HOLDING TEMPERATURE(S) [HSC 113996]

**Description/Corrective Action:** Hot holding foods inside the unit observed at 120-125F. The hot foods must be used within 4 hours of prep and discarded until the unit is fixed to hold all potentially hazardous foods are held at 135F or over.

**Violation:** IMPROPER MAINTENANCE OF FACILITY OR EQUIPMENT [HSC 114161-114182 & 114257]

**Description/Corrective Action:** The floors need replacement. Broken tiles observed. The owner stated that the flooring and the meat deli cold holding unit is in need of replacement and is scheduled in couple months. Before replacement place contact our department.

**General Comments:**

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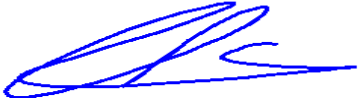
The above violations must be corrected within 30 days.

Stop all drying of meats. Contact CDFA ( California Department of Food and Ag ) for appropriate permits and method.

This department is requiring the operator to stop all sales.

A second re-inspection will be performed to be sure no meats are drying for sales. A re-inspection date is set for 11/3/2021. Any other inspection after the second, will result in penalty and further enforcement, including administrative hearing process.

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

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

*Yatee Patel - REHS*  
\_\_\_\_\_  
Agency Representative

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FOOD SAFETY EVALUATION REPORT

<b>FACILITY NAME:</b> HANFORD UNITED MARKET	<b>BUSINESS PHONE:</b> (559) 772-2475	<b>RECORD ID#:</b> PR0009438	<b>DATE:</b> October 14, 2019
<b>FACILITY SITE ADDRESS:</b> 426 E 7TH ST	<b>CITY:</b> HANFORD	<b>ZIP CODE:</b> 93230	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> ELIAS MABARKEH	<b>CERTIFIED FOOD MANAGER:</b> CINTHIA RODRIGUEZ MATA	<b>EXP DATE:</b> 9/7/2020	<b>INSPECTOR:</b> Luis Flores - 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:** FOODS & EQUIPMENT NOT PROTECTED FROM CONTAMINATION [HSC 113980, 114025-114027]

**Description/Corrective Action:** Multiple long grain packages of various sizes from different manufacturers were observed adulterated by insects and in other instances moths. Manufacturers included Mahata, Texas, Jasmine, and Parrot. All contaminated products were pulled from sale.

**Violation:** IMPROPER HOT HOLDING TEMPERATURE(S) [HSC 113996]

**Description/Corrective Action:** Chili verde, rice, and beans held in the steam table were all monitored below 135 F. The steam table temperature setting was immediately raised in order to maintain the minimum temperature holding as required. Immediately reheat all foods in this steam table in order to maintain the 135 F or higher temperature requirement.

The other steam table was holding all hot food over 135 F.

**Violation:** IMPROPER LABELING OF PREPACKAGED FOODS [HSC 114089-114090]

**Description/Corrective Action:** Multiple packages of unlabeled white corn tortillas were on retail shelving display for sale to the public. The facility manager stated the product is supplied by Guerrero Tortillaria. The product was removed from sale.

**Violation:** IMPROPER FOOD TEMPERATURE MONITORING [HSC 113998 & 114000]

**Description/Corrective Action:** Based on the hot food holding temperature violation, the facility is hereby notified to measure hot food temperatures regularly to ensure proper hot holding is maintained at all times.

**General Comments:**

All refrigeration units were measured in good operational condition.

The general store area was observed to be satisfactorily maintained at this time with a noticeable improvement.

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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.

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:

*Luis Flores - REHS*

Agency Representative

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