



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/health/ehs

**CUPA PROGRAM INSPECTION REPORT/NOTICE TO COMPLY**

<b>FACILITY NAME:</b> DD'S DISCOUNTS	<b>OWNER NAME:</b> ROSS DRESS FOR LESS INC	<b>FACILITY ID#:</b> FA0004642	<b>DATE:</b> February 01, 2022
<b>FACILITY SITE ADDRESS:</b> 1750 W LACEY BLVD HANFORD, CA 93230	<b>BUSINESS PHONE:</b> (925) 965-4526	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION	<b>INSPECTOR:</b> MIKEL CHATELLE - 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.

**2212 HAZARDOUS WASTE GENERATOR - PR0010148**

**Inspection Violations**

**Labeled all containers or portable tanks containing hazardous waste**

Comply by 3/3/2022

Complied on 2/1/2022

Failure to properly label hazardous waste accumulation containers and portable tanks with the following requirements: "Hazardous Waste", name and address of the generator, physical and chemical characteristics of the Hazardous Waste, and starting accumulation date. 22 CCR 12 66262.34(f)

Violation Type: Minor Violation

**Inspector Comments:** During the routine inspection, a tote used to store "waste toxics" did not have a hazardous waste label affixed to its surface. All containers that contain hazardous waste are required to be labeled. At a minimum, ensure that hazardous waste labels contain the following information: the company name, company address, the accumulation start date, hazardous properties, composition and physical state of the waste. This violation was corrected on-site by the supervisor.

**General Comments and Observations:**

During the on-site routine inspection, the following items were observed/reviewed:

1. Hazardous waste storage area(s)
2. The integrity of containers used to store hazardous waste
3. Labeling of containers used to store hazardous waste
4. Hazardous waste manifests/receipts

\*Adriana Guzman was present for the inspection.

\*Clean Harbor Environmental Services is the hazardous waste hauler for this site.

\*The hazardous waste storage area was observed to be in good condition and well maintained. The hazardous waste storage area is used to store damaged retail products and absorbent materials used to clean up retail products that were spilled.

**MIKEL CHATELLE - REHS**

Received By:

Environmental Health Officer



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**FOOD SAFETY EVALUATION REPORT**

<b>FACILITY NAME:</b> DD'S DISCOUNTS	<b>BUSINESS PHONE:</b> (925) 965-4526	<b>RECORD ID#:</b> PR0009866	<b>DATE:</b> January 25, 2022
<b>FACILITY SITE ADDRESS:</b> 1750 W LACEY BLVD	<b>CITY:</b> HANFORD	<b>ZIP CODE:</b> 93230	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> ROSS DRESS FOR LESS INC	<b>CERTIFIED FOOD MANAGER:</b> Not Specified	<b>EXP DATE:</b>	<b>INSPECTOR:</b> 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 food storage such as gummy worms, chips, sour candy, chocolate nuts, etc. was stored six inches above the ground.


All best if used by dates on the dry food snacks were up to date and not passed due.

Restrooms were supplied with soap, hot water, and air hand dryer.

Overall well maintained facility.

Thank you for your time.

<b>RESULTS OF EVALUATION:</b> <input checked="" type="checkbox"/> PASS <input type="checkbox"/> NEEDS IMPROVEMENT <input 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:
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Received By:

*SEM HAR GEBREGZIABIHE*  
\_\_\_\_\_  
Agency Representative

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



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**FOOD SAFETY EVALUATION REPORT**

<b>FACILITY NAME:</b> DD'S DISCOUNTS	<b>BUSINESS PHONE:</b> (925) 965-4526	<b>RECORD ID#:</b> PR0009866	<b>DATE:</b> February 04, 2020
<b>FACILITY SITE ADDRESS:</b> 1750 W LACEY BLVD	<b>CITY:</b> HANFORD	<b>ZIP CODE:</b> 93230	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> ROSS DRESS FOR LESS INC	<b>CERTIFIED FOOD MANAGER:</b> Not Specified	<b>EXP DATE:</b>	<b>INSPECTOR:</b> 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 -

- \* Observed all pre-packaged food stored above the floor a minimum of 6 inches.
- \* Restrooms were observed clean and with fully stocked hand washing stations.
- \* Store was observed organized and well maintained.

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

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