



**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> 99 CENT ONLY STORES #0290	<b>BUSINESS PHONE:</b> (559) 587-9742	<b>RECORD ID#:</b> PR0003723	<b>DATE:</b> May 18, 2022
<b>FACILITY SITE ADDRESS:</b> 550 N 11TH AVE	<b>CITY:</b> HANFORD	<b>ZIP CODE:</b> 93230	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> 99 CENT ONLY STORES #0290	<b>CERTIFIED FOOD MANAGER:</b> RUBEN VERDUGO	<b>EXP DATE:</b> 8/19/2026	<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:** SPOILED OR ADULTERATED FOOD PRODUCTS DISPLAYED [HSC 113980 & 114055]

**Description/Corrective Action:** Observed several cans of food with dents. Please have an employee go through all cans displayed to check for any dents or any type of contamination. Please make sure all cans and jars sold to the public are free from any form of contamination or adulteration.

**General Comments:**

Observations:

Restrooms were fully stocked with hot water, soap, and paper towels.

All dry storage was organized, well maintained, and placed at least six inches above the ground.

All refrigeration units were functioning properly at 41F and below.

All freezer units were functioning properly at 0F and below.

All produce was well maintained and at 41F and below.

Overall this facility is in satisfactory condition.

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:

*Selma Y...*

Received By:

*SEM HAR GEBREGZIABIHE*

Agency Representative

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



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<b>FACILITY NAME:</b> 99 CENT ONLY STORES #0290	<b>BUSINESS PHONE:</b> (559) 587-9742	<b>RECORD ID#:</b> PR0003723	<b>DATE:</b> November 09, 2021
<b>FACILITY SITE ADDRESS:</b> 550 N 11TH AVE	<b>CITY:</b> HANFORD	<b>ZIP CODE:</b> 93230	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> 99 CENT ONLY STORES #0290	<b>CERTIFIED FOOD MANAGER:</b> RUBEN VERDUGO	<b>EXP DATE:</b> 8/19/2026	<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.  
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**Violation:** None Noted

**General Comments:**

All cold holding reach-ins and walk ins were at or below 38F. All units are electronically monitored, and have digital thermometers around the units.

The produce, back storage, the shelves were all observed well maintained. The back storage was organized.

Pest Control Services once a month.

FIFO is used to rotate dry goods and canned products.

The men's restroom was out of service, but a repair order was already placed before the inspection. Women's restroom was satisfactory.

Over all the food facility was noted with good improvement.

Thank you

<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:

*Verdugo*

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

*Yatee Patel - REHS*

Agency Representative \_\_\_\_\_

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FOOD SAFETY EVALUATION REPORT

<b>FACILITY NAME:</b> 99 CENT ONLY STORES #0290	<b>BUSINESS PHONE:</b> (559) 587-9742	<b>RECORD ID#:</b> PR0003723	<b>DATE:</b> March 30, 2021
<b>FACILITY SITE ADDRESS:</b> 550 N 11TH AVE	<b>CITY:</b> HANFORD	<b>ZIP CODE:</b> 93230	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> 99 CENT ONLY STORES #0290	<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:** FOODS & EQUIPMENT NOT PROTECTED FROM CONTAMINATION [HSC 113980, 114025-114027]

**Description/Corrective Action:** Observed crates with bags of bread stored directly on the floor. The manager placed an empty crate below the display cases to raise them off the floor a minimum of six inches.

Bags of bird seeds were observed spilled on the ground. Please clean all minor spills promptly to reduce the risk of pest infestation (not observed).

**General Comments:**

ROUTINE INSPECTION -

\* Observed dry food storage areas well maintained. Remember to store all food above the floor a minimum of six inches as indicated above.

\* Produce cold display cases were observed below 35F. Keep produce at or below the fill lines to hold the produce at the desired cold temperatures. Whole or uncut produce does not have a temperature requirement, but keeping them refrigerated will help extend their shelf life.

\* Restroom facilities were noted well maintained and the hand sink had soap and air blowers. Hot water was also present but it took a while to reach the tap. The manager will look into reducing the wait time for hot water.

\* Observed a sanitizing station available at the main entrance and all employees were wearing face covers. The public is required to wear face covers upon entering the store.

Thank you for continuing to follow state guidelines during the pandemic. If you have any questions, please contact our department at 559-584-1411.

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RESULTS OF EVALUATION:  PASS  NEEDS IMPROVEMENT  FAIL

Reinspection Required: Yes:  No:

Reinspection Date (on or after): N/A

Potential Food Safety All Star:

Liliana Stransky - REHS

Received By:

Agency Representative

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