

# **County of Kings - Department of Public Health**

Environmental Health Serivces 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:	BUSINESS PHONE:	RECORD ID#:	DATE:
BABY'S NUTRITION #4	(209) 613-6567	PR0008645	May 31, 2022
FACILITY SITE ADDRESS:	CITY:	ZIP CODE:	INSPECTION TYPE:
202 E 8th ST 101	HANFORD	93230	ROUTINE INSPECTION
OWNER NAME:	CERTIFIED FOOD MANAGER:	EXP DATE:	INSPECTOR:
NASSER SALEM	Not Specified		SEMHAR GEBREGZIABIHE
The items (if any) listed below identify the violation(s) that must be One reinspection will be conducted (if needed) at no charge. A ser			
Violation: None Noted			
General Comments:			
Routine Inspection:			
Restrooms were fully stocked with hot water, soap, a	and paper towels.		
All refrigeration units were functioning properly at 41	F and below.		
Freezer units were functioning properly at 41F and b ground.	pelow, and all items stored inside we	ere placed six in	ches above the
All dry storage was well maintained, clean, organize	d, and placed six inches above the	ground.	
The FIFO method is used to ensure that all items are	e sold before the used by dates.		
Overall this facility is in satisfactory condition.			
Thank you for your time.			
		Reinspection I	Required: Yes: No: X
RESULTS OF EVALUATION: X PASS NEE	DS IMPROVEMENT FAIL	Reinspection I	Date (on or after): N/A
			Potential Food Safety All Star:
	S	SEMHAR GEBRA	EGZIABIHE
Received By:		Agency Repre	sentative

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

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## FOOD SAFETY EVALUATION REPORT

FACILITY NAME: BABY'S NUTRITION #4	<b>BUSINESS PHONE:</b> (209) 613-6567	RECORD ID#: PR0008645	DATE: November 09, 2021
FACILITY SITE ADDRESS: 202 E 8th ST 101	CITY: HANFORD	<b>ZIP CODE</b> : 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: NASSER SALEM	CERTIFIED FOOD MANAGER: Not Specified	EXP DATE:	INSPECTOR: Yatee Patel - REHS
The items (if any) listed below identify the violation(s) that must be on the conducted (if needed) at no charge. A serv	• • • • •		
Violation: None Noted			
Compared Commonster			
General Comments:  All cold holding units were below 41F.  Restroom observed fully stocked.  Operators rotate the food and all dry storage food pro  Over all food facility is in good operating condition.  Thank you  Yatee	oducts observed above the floor.		
RESULTS OF EVALUATION: X PASS NEED	OS IMPROVEMENT FAIL		equired: Yes: No: X  ate (on or after): N/A  Potential Food Safety All Star:
Received By:		Yatee Patel -	

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# FOOD SAFETY EVALUATION REPORT

FACILITY NAME:	BUSINESS PHONE:	RECORD ID#:	DATE:
BABY'S NUTRITION #4	(209) 613-6567	PR0008645	September 24, 2020
FACILITY SITE ADDRESS: 202 E 8th ST 101	CITY: HANFORD	<b>ZIP CODE</b> : 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: NASSER SALEM	CERTIFIED FOOD MANAGER:  Not Specified	EXP DATE:	INSPECTOR: Liliana Stransky - REHS
the items (if any) listed below identify the violation(s) that must be one reinspection will be conducted (if needed) at no charge. A serious			
Violation: None Noted			
General Comments:			
Routine inspection:			
* Foods that were held cold (milk, eggs, fruit) are sto	ored refrigerated below 41F.		
* All baby food products are displayed above the floo	or a minimum of six inches and n	one were noted exp	pired.
* The restroom facility is well maintained and stocker roll in a mountable dispenser for easy access.	d with soap, paper towels and ho	ot water. Please pla	ace the paper towel
Employees were observed wearing face masks. Flo distance practices. Please continue to practice state			place for safe
Overall the facility was observed clean and well main	ntained.		
Thank you.			
RESULTS OF EVALUATION: X PASS NEED		Reinspection F	Required: Yes: No: X
	DS IMPROVEMENT FAIL	Reinspection D	Date (on or after): N/A
		Kemapection E	rate (on or after). N/A
			Potential Food Safety All Star:
			· · · · · · · · · · · · · · · · · · ·
			Potential Food Safety All Star:
			Potential Food Safety All Star:
Received By:			Potential Food Safety All Star:  y - REHS
Received By:		Liliana Stransk	Potential Food Safety All Star:  y - REHS
Received By:		Liliana Stransk	Potential Food Safety All Star:  y - REHS

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