



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

FACILITY NAME: 7-ELEVEN 26170E	BUSINESS PHONE: (559) 584-2398	RECORD ID#: PR0010623	DATE: March 08, 2022
FACILITY SITE ADDRESS: 395 N 11TH AVE	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: JASVINDER SINGH	CERTIFIED FOOD MANAGER: JASVINDER SINGH	EXP DATE: 4/18/2024	INSPECTOR: 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: IMPROPER CLEANING OF UTENSILS AND EQUIPMENT [HSC 114095-114099.5 & 114101-114119]

Description/Corrective Action: The three compartment sink was dirty and unmaintained. There were empty water bottles and other miscellaneous items in all three sections. Please clean this routinely and do not let items accumulate in it.

The hand wash sink was also dirty please be sure to clean this routinely as well.

The soda machine and coffee machine was dirty. Please be sure to clean this regularly to prevent cross contamination and mold growth.

The floor sinks in the back room need to be cleaned. Please clean this as soon as the inspection is over.

Violation: IMPROPER HANDWASHING PROCEDURES BY FOODHANDLERS [HSC 113953-113953.4]

Description/Corrective Action: Observed cashier not wash her hands before handling pizza. Employees must wash their hands before handling any food to prevent cross contamination.

General Comments:

Observations:

Hand wash sink had hot water, soap, and paper towels.

Hot holding temperature of meat pizza was 192.5F

Hot holding temperature of tornadoes was 145.6F

All refrigeration units were functioning properly at 41F and below. Please monitor these units closely to prevent them from rising above 41F.

All freezer units were at 0F. Please monitor these units closely to prevent them rising above 0F.

All dry storage in the back was six inches above the ground.

Please correct the above violations in a timely manner.

Thank you for your time.

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



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

Received By: _____

Agency Representative _____

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: 7-ELEVEN 26170E	BUSINESS PHONE: (559) 584-2398	RECORD ID#: PR0010623	DATE: June 07, 2021
FACILITY SITE ADDRESS: 395 N 11TH AVE	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: JASVINDER SINGH	CERTIFIED FOOD MANAGER: JASVINDER SINGH	EXP DATE: 4/18/2024	INSPECTOR: 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: IMPROPER CLEANING OF UTENSILS AND EQUIPMENT [HSC 114095-114099.5 & 114101-114119]

Description/Corrective Action: Observed dishes in the 3rd compartment of the 3 compartment sink without sanitizer. The operator was told to change out the water and add QUATZ sanitizer at a concentration of 200ppm.

No sanitizer bucket was prepared for wiping down counters. The operator was told to prepare sanitizing solution for wiping cloths and to keep the sanitizer concentration at 200ppm.

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

Description/Corrective Action: Clean all non-food contact surfaces and remove clutter to prevent accumulation of trash and debris. Also clean the trash enclosure area outdoors by putting all trash on the floor inside the trash bins. Maintain a daily cleaning schedule of the facility.

Violation: IMPROPER HANDWASHING PROCEDURES BY FOODHANDLERS [HSC 113953-113953.4]

Description/Corrective Action: The operator was observed using a hand glove when dispensing food to customers but did not wash hands in between serving customers or after changing gloves. Frequent hand washing is a requirement especially when preparing new batches of food.

General Comments:

ROUTINE INSPECTION -

- * Observed cold refrigeration temperatures below 41F.
- * Hot holding temperatures for hot dogs, pizza and burritos were above 145F.
- * The hand washing station had hand soap, paper towels and hot water available.

As noted in the report, clean all areas of the facility on a routine basis or as often as needed.

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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:

Liliana Stransky - REHS

Received By:

Agency Representative

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