



Official Consumer Food Protection Inspection Report

Department of Public Health Environmental Health Division
1221 Fulton Street, P.O. Box 11867, Fresno, CA 93775, Phone (559) 600-3357
<http://www.fcdph.org> Email: EnvironmentalHealth@fresnocountyca.gov

FACILITY ID: FA00000487

RECORD ID: FOOD00001640

CT: Tract 66.02

SUPER SAVE MARKET
1302 11TH
REEDLEY CA 93654
SUPER SAVE MARKETS INC

Time In: 08/05/2026 3:33 pm
Reinspection Date:

FOOD Facility Routine Reinspection

Permanent Food Facility - Market w/o Meat Dept. 500-3000 Sq. Ft.

Permit Posted: No	Permit Expiration Date: 06/30/2026	Balance Due: \$0.00
FSC Name:	Exp. Date:	Agency:
Linen (ppm) Cl:	Linen (ppm) Qt:	Utensil Sink (ppm) Cl:
Utensil Sink (ppm) Qt:	Hot Temperature (F):	Cold Temperature (F):
Dishwasher (ppm) Cl:	High Temp Warewash Temperature (F):	Hot Water Temperature (F):

Violations / Not in compliance

44. Premises maintained; personal/cleaning items separate; vermin-proofing adequate; no unused equipment; mop sink meets requirements

Violation: The premises of each facility shall be kept clean and free of litter and rubbish; non-food items shall be stored and displayed separate from food and food contact surfaces; the facility shall be kept vermin proof. Food preparation sinks, handwashing sinks and warewashing equipment shall not be used for the cleaning of maintenance tools, the holding of maintenance materials, or the disposal of mop water and similar liquid waste. At least one mop sink equipped with hot and cold water shall be provided and conveniently located in every permanent food facility. (114123, 114143 (a, b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.1, 114259.2, 114259.3, 114279, 114281, 114282)

Comments: .

Observed large unused ice freezer in the back storage room.

-Remove unused ice freezer to prevent attraction of vermin.

Remedy: Ensure the premises are free of litter and items that are unnecessary to the operation or maintenance of the facility. Prevent the entrance or harborage of animals, birds, or vermin, including but not limited to, insects and rodents by sealing all holes and gaps necessary.

TEMPERATURE CONTROL: Documentation required for all facilities with potentially hazardous food.

Type of Food	Temp (F)	In	Out	Process/Holding Location
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Observed and in Compliance:

23. No rodents, insects, birds, or animals observed

- 33. Nonfood contact surfaces clean; cooking equipment is clean
- 41. Plumbing in compliance
- 45. Floor, walls, and ceilings properly built, maintained and clean
- 49. Permit current and posted
- 51. No imminent health hazard

General Comments:

*Ownership change/reopening inspection completed.

-Facility has abated rodent infestation at the facility.

-Facility was serviced by Mauro Pest Control on 8/4/26.

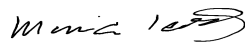
-Shelves and floor has been cleaned. No rodent droppings or live rodents were observed on the floor or shelves during the re-inspection.

Facility has written authorization to reopen to the public as of 8/5/26.

Permit issued today

NOTICE: Facilities with violations requiring reinspection(s) will be charged a fee for each reinspection based on the current Fee Schedule: <https://www.fresnocountyca.gov/Departments/Public-Health/Environmental-Health>.

Received By: Maria Lemus, Employee



Inspected By: Jerry Xiong

