



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> ASADERO'S MEXICAN FOOD SEAFOOD	<b>BUSINESS PHONE:</b> (626) 543-4316	<b>RECORD ID#:</b> PR0009737	<b>DATE:</b> January 25, 2017
<b>FACILITY SITE ADDRESS:</b> 33225 HUBERT WY	<b>CITY:</b> KETTLEMAN CITY	<b>ZIP CODE:</b> 93239	<b>INSPECTION TYPE:</b> 1ST FOLLOW UP INSPECTION
<b>OWNER NAME:</b> ASADERO'S MEXICAN FOOD SEAFOOD	<b>CERTIFIED FOOD MANAGER:</b> Rubin Esparza	<b>EXP DATE:</b> 5/15/2020	<b>INSPECTOR:</b> Troy Hommerding-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:

Today's site visit is for the verification of repairs to the water heater and drain in the kitchen. Today hot water was verified at all hand wash sinks, dish washing sinks and prep-sinks. Additionally the drain line in the kitchen has been repaired and is no longer backing up waste water into the kitchen area.

RESULTS OF EVALUATION:  PASS  NEEDS IMPROVEMENT  FAIL

Reinspection Required: Yes:  No:

Reinspection Date (on or after): N/A

Potential Food Safety All Star:

RUBENIE

Received By:

Troy Hommerding-REHS

Agency Representative

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



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<b>FACILITY SITE ADDRESS:</b> 33225 HUBERT WY	<b>CITY:</b> KETTLEMAN CITY	<b>ZIP CODE:</b> 93239	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> ASADERO'S MEXICAN FOOD SEAFOOD	<b>CERTIFIED FOOD MANAGER:</b> Rubin Esparza	<b>EXP DATE:</b> 5/15/2020	<b>INSPECTOR:</b> Troy Hommerding-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:** NO CURRENT FOOD HANDLER CARD CERTIFICATES FOR EMPLOYEES

**Description/Corrective Action:** This facility does have one person that maintains a Food Manager Certification; however, other employees working in the kitchen do not have the required California Food Handler Card. Please have all other employees that work with food obtain a California Food Handlers Card with in 30 days.

**Violation:** FOODS & EQUIPMENT NOT PROTECTED FROM CONTAMINATION [HSC 113980, 114025-114027]

**Description/Corrective Action:** Bulk cooked rice stored in a plastic bus tub inside the walk in refrigeration unit was observed with a bowl inside the bus tub and stored atop the rice. Please discontinue this practice as this may lead to potential cross contamination. Please use a proper food serving utensil for dispensing bulk items.

**Violation:** IMPROPER THAWING OF FROZEN FOODS [HSC 114020]

**Description/Corrective Action:** A block of shrimp was observed thawing in a plastic bus tub on top of the back counter top. Please discontinue this practice. Thawing previously frozen food items must be conducted in one of the following ways. Under running water, in the microwave, in a refrigeration unit, or as part of the cooking process.

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

**Description/Corrective Action:** Waste water was observed backing up at a floor sink in the kitchen and spreading into the food prep area. Please have this immediately checked by a plumber.

The facility does not have hot water. The owner stated the water heater stopped working the previous day. Please have this repaired immediately.

**General Comments:**

Today this facility has voluntarily closed due to a non-functioning water heater and water backing up in the kitchen from a floor sink. At this time the facility must remain closed until the a reinspection is conducted to verify the repairs have been made. Please call this office when the repairs have been made as a reinspection must be conducted prior to re-opening this facility.

Additionally all other noted violations on today's inspection must be corrected with in 30 days.

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<b>OWNER NAME:</b> ASADERO'S MEXICAN FOOD SEAFOOD	<b>CERTIFIED FOOD MANAGER:</b> Rubin Esparza	<b>EXP DATE:</b> 5/15/2020	<b>INSPECTOR:</b> Troy Hommerding-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.

RESULTS OF EVALUATION:  PASS  NEEDS IMPROVEMENT  FAIL

Reinspection Required: Yes:  No:

Reinspection Date (on or after): N/A

Potential Food Safety All Star:

Ruth Diaz

Received By:

Troy Hommerding-REHS

Agency Representative

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<b>FACILITY NAME:</b> ASADERO'S MEXICAN FOOD SEAFOOD	<b>BUSINESS PHONE:</b> (626) 543-4316	<b>RECORD ID#:</b> PR0009737	<b>DATE:</b> September 27, 2016
<b>FACILITY SITE ADDRESS:</b> 33225 HUBERT WY	<b>CITY:</b> KETTLEMAN CITY	<b>ZIP CODE:</b> 93239	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> ASADERO'S MEXICAN FOOD SEAFOOD	<b>CERTIFIED FOOD MANAGER:</b> Rubin Esparza	<b>EXP DATE:</b> 5/15/2020	<b>INSPECTOR:</b> Vikram Manke

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 MAINTENANCE OF HANDWASH FACILITIES [HSC 113953 - 113593.2]

**Description/Corrective Action:** The hand wash station by the exhaust hood did not have hand soap and paper towels. Hand wash station near the soda machine did not have hand soap.

Please provide the missing items at these hand wash stations.

**Violation:** IMPROPER FOOD HANDLING PRACTICES [HSC 113961 - 113973]

**Description/Corrective Action:** Improperly cooked chicken was observed stored in the refrigerator. The operator was reminded of the correct cooking temperature at which poultry products should be cooked.

Half eaten apple and a take out box was observed in the refrigerator. The food in the take out box was growing mold.

Many containers in the refrigerator were not covered.

Please address all the issues above.

**Violation:** IMPROPER CLEANING OF UTENSILS AND EQUIPMENT [HSC 114095-114099.5 & 114101-114119]

**Description/Corrective Action:** Nozzles of the soda machine had mildew in them. Please clean frequently to avoid accumulation of mildew.

Operator was observed using INCORRECT procedures to wash utensils. Operator was reminder of correct warewashing procedures.

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

**Description/Corrective Action:** Some baffles were missing in the exhaust hood. This violation was also noted in the previous two inspections. Please provide the missing baffles.

Plumbing underneath the three compartment sink was inadequate. Proper air gaps were not present and plastic bags had been used to fix the broken plumbing. Please install proper plumbing underneath the three compartment sink.

**General Comments:**

Temperature of refrigerators was measured under 41 F.  
Items in the hot holding unit were measured above 135 F.

Please correct the above noted violations. A reinspection, at no charge, shall be conducted to verify compliance. If further reinspections are needed, your facility shall be billed \$225 per inspection.

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