



**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> LOS PRIMOS BAKERY & TAQUERIA	<b>BUSINESS PHONE:</b> (559) 386-9437	<b>RECORD ID#:</b> PR0003866	<b>DATE:</b> July 13, 2015
<b>FACILITY SITE ADDRESS:</b> 744 SKYLINE 130	<b>CITY:</b> AVENAL	<b>ZIP CODE:</b> 93204	<b>INSPECTION TYPE:</b> 1ST FOLLOW UP INSPECTION
<b>OWNER NAME:</b> WALID MOHARAM	<b>CERTIFIED FOOD HANDLER:</b> Fawzi Muhrram	<b>EXP DATE:</b> 7/11/2013	<b>INSPECTOR:</b> Vikram Singh

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 CERTIFIED FOOD SAFETY PERSON ON STAFF [HSC 113947-113947.6]

**Description/Corrective Action:** The Food safety manager certification is expired. The state law requires that atleast one employee or owner obtain food safety certification. Please obtain food safety certification and it shall be verified during next inspection.

**Violation:** IMPROPER COLD HOLDING TEMPERATURE(S) [HSC 113996]

**Description/Corrective Action:** The cold holding unit next to the kitchen window was measured at 47 F. The state law requires this unit to maintain a temperature of 41 F or less. Please fix this unit and check frequently for temperature.

**Violation:** IMPROPER MAINTENANCE OF HANDWASH FACILITIES [HSC 113953 - 113593.2]

**Description/Corrective Action:** The facility did not have soap and paper towels at the hand wash area. During inspection, these missing items were placed at the hand wash area.

**General Comments:**

This re-inspection was conducted to verify compliance with violations issued on May 26, 2015.

Please correct the above noted violations.

<b>RESULTS OF EVALUATION:</b> <input type="checkbox"/> PASS <input checked="" 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:

*Mo.*

*Vikram Singh*

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

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

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



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<b>FACILITY SITE ADDRESS:</b> 744 SKYLINE 130	<b>CITY:</b> AVENAL	<b>ZIP CODE:</b> 93204	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> WALID MOHARAM	<b>CERTIFIED FOOD HANDLER:</b> Fawzi Muhrram	<b>EXP DATE:</b> 7/11/2013	<b>INSPECTOR:</b> Vikram Singh

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**Violation:** IMPROPER HOLDING OF RAW SHELL EGGS [HSC 114373]

**Description/Corrective Action:** The eggs were being stored at room temperature. The operator stated that the eggs were delivered about 3 hours before inspection. The operator moved the eggs to a refrigeration unit during inspection.

**Violation:** IMPROPER COLD HOLDING TEMPERATURE(S) [HSC 113996]

**Description/Corrective Action:** The cold holding unit next to the kitchen window was measured at 50 F. The state law requires this unit be maintained at a temperature of 41 F or below. Please adjust the temperature or make adequate repairs to address the issue.

**Violation:** IMPROPER MAINTENANCE OF HANDWASH FACILITIES [HSC 113953 - 113593.2]

**Description/Corrective Action:** The hand wash station in the back room lacked soap and paper towels. Please provide soap and paper towels.

**General Comments:**

The cold holding units, except the one noted above, were measure below 41 F.  
Hot foods were measured above 135 F.  
The food certificates were not present on the site for review.  
Please correct the above noted violations. A re-inspection shall occur on or after 26th June, 2015 to ensure compliance.  
This re-inspection shall be provided at no cost to you. If any further re-inspections are required, your facility shall be billed \$111 per inspector.

<b>RESULTS OF EVALUATION:</b> <input type="checkbox"/> PASS <input checked="" type="checkbox"/> NEEDS IMPROVEMENT <input type="checkbox"/> FAIL	<b>Reinspection Required:</b> Yes: <input checked="" type="checkbox"/> No: <input type="checkbox"/>
	<b>Reinspection Date (on or after):</b> <u>6/26/2015</u> <input type="checkbox"/> Potential Food Safety All Star:

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**RESULTS OF EVALUATION:**  PASS  NEEDS IMPROVEMENT  FAIL

**Reinspection Required:** Yes:  No:

**Reinspection Date (on or after):** 6/26/2015

Potential Food Safety All Star:

Received By:

Vikram Singh

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