



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: TAQUERIA LA PIEDAD	BUSINESS PHONE: (559) 704-9012	RECORD ID#: PR0006921	DATE: November 02, 2016
FACILITY SITE ADDRESS: 228 E KINGS ST C	CITY: AVENAL	ZIP CODE: 93204	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: EVERARDO AGUIRRE	CERTIFIED FOOD MANAGER: Esther Ortega	EXP DATE: 8/1/2019	INSPECTOR: 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 FOOD HANDLING PRACTICES [HSC 113961 - 113973]

Description/Corrective Action: Raw food items like bacon, shrimp, and ham were stored above ready-to-eat foods. Please stored raw food items on the bottom shelf and ready-to-eat food items above the raw food items to avoid possible contamination.

Containers of salsa, beans and meat items did not have a lid or a cover. Please provide lids or covers to avoid possible contamination.

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

Description/Corrective Action: Nozzles of the soda machine had sugar accumulation/mildew in them. On notification, the operator cleaned the nozzles. Operator stated that nozzles are cleaned once per week. Please clean more frequently to avoid the accumulation.

General Comments:

Hand wash station had soap, paper towels, and warm water supply. Food items in the reach-in prep table and two door refrigerators were measured below 41 F. Hot food items were measured above 135 F. Baffles of the exhaust hood were clean.

Please fix the above noted violations.

RESULTS OF EVALUATION: [] PASS [X] NEEDS IMPROVEMENT [] FAIL

Reinspection Required: Yes: [] No: [X]

Reinspection Date (on or after): N/A

[] Potential Food Safety All Star:

Everardo Aguirre

Received By:

Vikram Manke

Agency Representative

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



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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: TAQUERIA LA PIEDAD	BUSINESS PHONE: (559) 704-9012	RECORD ID#: PR0006921	DATE: May 17, 2016
FACILITY SITE ADDRESS: 228 E KINGS ST C	CITY: AVENAL	ZIP CODE: 93204	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: EVERARDO AGUIRRE	CERTIFIED FOOD MANAGER: Esther Ortega	EXP DATE: 8/1/2019	INSPECTOR: Abel Simon - 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: FOODS & EQUIPMENT NOT PROTECTED FROM CONTAMINATION [HSC 113980, 114025-114027]

Description/Corrective Action: The ice scoop was observed inside the ice make. Please make sure to discontinue this practice and keep the scoop in a bucket when not in use.

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

Description/Corrective Action: Observed a hole in the ceiling located in the back storage room of the facility. The ceiling appears to have excessive water damage and exposes the framework of the ceiling. Please have this repaired before the next routine inspection to avoid vermin infestation.
Additionally, an area behind the two compartment sink in the ceiling was also observed to have water damage. Please make sure to have this repaired.

General Comments:

The hand wash station was observed to be fully stocked.

The cold holding prep unit and reach in refrigerator was noted to be at or below 41°F.

The food items in the hot holding table was noted to be above 135°F.

The items in the dry storage were observed to be above the floor six inches.

Please make sure to repair the above noted violations before the next routine inspection. Thank you.

RESULTS OF EVALUATION: PASS NEEDS IMPROVEMENT FAIL

Reinspection Required: Yes: No:

Reinspection Date (on or after): N/A

Potential Food Safety All Star:

Received By:

Abel Simon - REHS

Agency Representative

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: TAQUERIA LA PIEDAD	BUSINESS PHONE: (559) 704-9012	RECORD ID#: PR0006921	DATE: April 19, 2016
FACILITY SITE ADDRESS: 228 E KINGS ST C	CITY: AVENAL	ZIP CODE: 93204	INSPECTION TYPE: 2ND+ FOLLOWUP INSPECTION
OWNER NAME: EVERARDO AGUIRRE	CERTIFIED FOOD MANAGER: Esther Ortega	EXP DATE: 8/1/2019	INSPECTOR: 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: None Noted

General Comments:

This inspection was conducted due to the violations issued in the last inspection on . Both the cold holding unit were functional. Items in the prep table were measured below 41 F. Items in the salsa table were measured below 41 F.

Thank you for fixing the unit. As it was specified in the last report, Your facility shall be billed \$225 for this inspection.

RESULTS OF EVALUATION: PASS NEEDS IMPROVEMENT FAIL

Reinspection Required: Yes: No:

Reinspection Date (on or after): N/A

Potential Food Safety All Star:

Esther Ortega

Received By:

Vikram Singh

Agency Representative

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