County of Kings - Department of Public Health
Environmental Health Serivces 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:	BUSINESS PHONE:	RECORD ID#:	DATE:
LA MORENITA MARKET	(559) 992-5793	PR0000645	September 29, 2016
FACILITY SITE ADDRESS:	**CITY:**	**ZIP CODE:**	**INSPECTION TYPE:**
916 WHITLEY AVE	CORCORAN	93212	ROUTINE INSPECTION
OWNER NAME:	**CERTIFIED FOOD MANAGER:**	**EXP DATE:**	**INSPECTOR:**
HECTOR GAMEZ	HECTOR GAMEZ	8/7/2018	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 PLUMBING OR LIQUID WASTE DISPOSAL [HSC 114189-114242]

Description/Corrective Action: A proper air gap between floor level rim of the floor sink and the water inlet was not present undernerth the three compartmenmt sink. Please provide an air gap of atleast two inches.

General Comments:

Hand wash station had soap, paper towels, and warm water supply.
Meat items in the refrigerator were measured below 41 F.
All food items were stored at least six inches off the floor.
Restrooms were observed in satisfactory conditions.

Please fix the above noted violation.

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

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

Reinspection Date (on or after): **N/A**

[ ] Potential Food Safety All Star:

Hector Gamez
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:	BUSINESS PHONE:	RECORD ID#:	DATE:
LA MORENITA MARKET	(559) 992-5793	PR0000645	April 06, 2016
FACILITY SITE ADDRESS:	**CITY:**	**ZIP CODE:**	**INSPECTION TYPE:**
916 WHITLEY AVE	CORCORAN	93212	1ST FOLLOW UP INSPECTION
OWNER NAME:	**CERTIFIED FOOD HANDLER:**	**EXP DATE:**	**INSPECTOR:**
LUIS ALBERTO ESPARZA	HECTOR GAMEZ	8/7/2018	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: None Noted

General Comments:

A follow-up re-inspection was performed today of this facility to verify compliance with required corrective actions for violations noted on the last routine inspection or re-inspection. The following was noted during today's inspection:

The organization in the walk-in freezer was observed to be better. All frozen meat products were observed to be off the floor six inches.

The walk-in unit on the right is not being used to store produce at the moment. Operator stated that he would let our office know if a complete new walk-in unit would be used to submit a plan check.

There was no burner observed on site during this inspection.

Thank you for fixing all the above noted violations in a timely manner.A follow-up re-inspection was performed today of this facility to verify compliance with required corrective actions for violations noted on the last routine inspection or re-inspection. The following was noted during today's inspection:

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

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

Reinspection Date (on or after): **N/A**

[ ] Potential Food Safety All Star:

Hector Gamez

Received By:

Abel Simon - REHS

Agency Representative

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME:	BUSINESS PHONE:	RECORD ID#:	DATE:
LA MORENITA MARKET	(559) 992-5793	PR0000645	March 18, 2016
FACILITY SITE ADDRESS:	**CITY:**	**ZIP CODE:**	**INSPECTION TYPE:**
916 WHITLEY AVE	CORCORAN	93212	ROUTINE INSPECTION
OWNER NAME:	**CERTIFIED FOOD HANDLER:**	**EXP DATE:**	**INSPECTOR:**
LUIS ALBERTO ESPARZA	HECTOR GAMEZ	8/7/2018	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: IMPROPER CLEANING OF UTENSILS AND EQUIPMENT [HSC 114095-114099.5 & 114101-114119]

Description/Corrective Action: Sanitizer was noted to be at 100 QUAT. When using QUAT, the sanitizing strip should be at 200 QUAT. Please remember use test strips to verify sanitizer is at appropriate level.

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

Description/Corrective Action: Observed two tires being stored between the walk-in display refrigeration units. Please discontinue this practice of storing tires with in the facility.

Observed the walk-in refrigeration unit to be overloaded with frozen foods. Food items with in this unit should be organized and better maintained to avoid potential cross contamination.

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

Description/Corrective Action: Observed chiles and tomato in a large metal container over a burner attached to a propane tank inside the facility in front of the walk in refrigeration units. This type of practice is not allowed as it is not underneath a proper hood and this facility is not allowed to cook foods. The foods inside this container were noted at 70°F and were voluntarily discarded at the time of the inspection.

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

Description/Corrective Action: Observed fly traps to be files with flies and turned off. Please make sure to routinely clean out this equipment and keep the lights on as needed.

General Comments:

All cold units were noted to be at or below 41°F.

Dry storage foods on floor sales area were observed to be organized.

Hand wash and restrooms were observed to be fully stocked.

A re-inspection will be performed on or after April 1, 2016 at no charge to verify compliance with today's noted violations. Should additional re-inspections be required, the facility will be assessed $225 per inspection.

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