



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> MARISCOS EL CAPITAN #2	<b>BUSINESS PHONE:</b> (559) 802-0057	<b>RECORD ID#:</b> PR0008331	<b>DATE:</b> November 30, 2016
<b>FACILITY SITE ADDRESS:</b> 1220 WHITLEY AVE	<b>CITY:</b> CORCORAN	<b>ZIP CODE:</b> 93212	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> LORENA CASILLAS	<b>CERTIFIED FOOD MANAGER:</b> LORENA BANUELOS	<b>EXP DATE:</b> 10/10/2015	<b>INSPECTOR:</b> 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: NO CURRENT CERTIFIED FOOD SAFETY PERSON ON STAFF

[HSC 113947-113947.6]

**Description/Corrective Action:** REPEAT: No current food manager's certification was available on site. This was noted in the last inspection. A re-inspection will be conducted to verify that the food manager's certification has been obtained on or after December 30, 2016. The site manager called a Safety Class during the inspection and stated that they will take the course this week.

General Comments:

Both hand wash stations were observed to be fully stocked with hot water, soap, and paper towels.  
All cold holding units were noted to be at or below 41°F.  
All hot holding foods were noted to be above 135°F.  
All food items were observed to be above the floor six inches.  
Sanitizer in the mechanical warewashing machine was noted to be at 50 PPM Chlorine.  
All items in the walk-in refrigerator and cold holding storage units were observed to be covered.  
Restrooms were observed to be fully stocked.

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

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



**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> MARISCOS EL CAPITAN #2	<b>BUSINESS PHONE:</b> (559) 802-0057	<b>RECORD ID#:</b> PR0008331	<b>DATE:</b> November 30, 2016
<b>FACILITY SITE ADDRESS:</b> 1220 WHITLEY AVE	<b>CITY:</b> CORCORAN	<b>ZIP CODE:</b> 93212	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> LORENA CASILLAS	<b>CERTIFIED FOOD MANAGER:</b> LORENA BANUELOS	<b>EXP DATE:</b> 10/10/2015	<b>INSPECTOR:</b> 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:** NO CURRENT CERTIFIED FOOD SAFETY PERSON ON STAFF [HSC 113947-113947.6]

**Description/Corrective Action:** REPEAT: No current food manager's certification was available on site. This was noted in the last inspection. A re-inspection will be conducted to verify that the food manager's certification has been obtained on or after December 30, 2016. The site manager called a Safety Class during the inspection and stated that they will take the course this week.

**General Comments:**

- Both hand wash stations were observed to be fully stocked with hot water, soap, and paper towels.
- All cold holding units were noted to be at or below 41°F.
- All hot holding foods were noted to be above 135°F.
- All food items were observed to be above the floor six inches.
- Sanitizer in the mechanical warewashing machine was noted to be at 50 PPM Chlorine.
- All items in the walk-in refrigerator and cold holding storage units were observed to be covered.
- Restrooms were observed to be fully stocked.

Thank you.

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

*Lorena Casillas*

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

*Abel Simon - REHS*

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

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



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

Table with 4 columns: FACILITY NAME, BUSINESS PHONE, RECORD ID#, DATE, FACILITY SITE ADDRESS, CITY, ZIP CODE, INSPECTION TYPE, OWNER NAME, CERTIFIED FOOD HANDLER, EXP DATE, INSPECTOR.

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: Observed shrimp and salsa uncovered within the cold holding units located next to the server area, the walk in refrigeration unit and in front of the grill. Please make sure to keep all food items covered to avoid possible cross contamination. Additionally, observed the an open alcoholic beverage in the walk in refrigeration unit. Please keep all lids on all items to avoid potential for cross contamination.

Violation: NO CURRENT CERTIFIED FOOD SAFETY PERSON ON STAFF [HSC 113947-113947.6]

Description/Corrective Action: The food manager safety certification expired in October of 2015. Please renew the certification within 30 days.

Violation: IMPROPER THAWING OF FROZEN FOODS [HSC 114020]

Description/Corrective Action: Observed crawfish in the kitchen being thawed in a metal container with room temperature water. Food operator stated that food had been in there for less than an hour. As per section 114020. Frozen potentially hazardous food shall only be thawed in one of the following ways: (a) Under refrigeration that maintains the food temperature at 41°F or below. (b) Completely submerged under potable running water for a period not to exceed two hours at a water temperature of 70°F or below, and with sufficient water velocity to agitate and flush off loose particles into the sink drain. (c) In a microwave oven if immediately followed by immediate preparation. (d) As part of a cooking process. Please thaw foods in this format and discontinue the above noted practice observed.

General Comments:

Cold holding units were noted to be at or below 41°F. All hot holding units were noted at or above 135°F. Hand wash stations were observed to be fully stocked. Restrooms were noted to be fully stocked. Thank you.

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



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> MARISCOS EL CAPITAN #2	<b>BUSINESS PHONE:</b> (559) 802-0057	<b>RECORD ID#:</b> PR0008331	<b>DATE:</b> March 18, 2016
<b>FACILITY SITE ADDRESS:</b> 1220 WHITLEY AVE	<b>CITY:</b> CORCORAN	<b>ZIP CODE:</b> 93212	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> LORENA H BANUELOS	<b>CERTIFIED FOOD HANDLER:</b> LORENA BANUELOS	<b>EXP DATE:</b> 10/10/2015	<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.

RESULTS OF EVALUATION:  PASS  NEEDS IMPROVEMENT  FAIL

Reinspection Required: Yes:  No:

Reinspection Date (on or after):           N/A          

Potential Food Safety All Star:

*Lorena Banuelos*

Received By:

*Vikram Singh*

Agency Representative

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