



## 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](http://www.countyofkings.com/ehs)

### FOOD SAFETY EVALUATION REPORT

<b>FACILITY NAME:</b> FRUTAS EXPRESS	<b>BUSINESS PHONE:</b> (831) 998-0173	<b>RECORD ID#:</b> PR0009645	<b>DATE:</b> July 25, 2016
<b>FACILITY SITE ADDRESS:</b> 1675 W LACEY BLVD	<b>CITY:</b> HANFORD	<b>ZIP CODE:</b> 93230	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> AURORA CARDENAS	<b>CERTIFIED FOOD MANAGER:</b> AURORA CARDENAS	<b>EXP DATE:</b> 4/5/2021	<b>INSPECTOR:</b> Liliana Stransky - 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 MAINTENANCE OF HANDWASH FACILITIES [HSC 113953 - 113593.2]

**Description/Corrective Action:** There were no paper towels available at either of the two hand washing sinks. Have paper towels available at all times. Do not use the apron to dry your hands as this can contaminate your clean hands.

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

**Description/Corrective Action:** In general the facility lacked sanitation of equipment, floors, walls and organization of refrigerator units. Use the first in and first out rule by labeling and date marking food items and storing food as follows:

Store cut fruits and vegetables at the top shelves of the refrigerator, eggs and seafood on the second shelf, raw meats on the third shelf and raw chicken at the very bottom. Keep cooked foods completely separate to prevent cross contamination. Keep all food covered to prevent cross contamination.

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

**Description/Corrective Action:** The prep refrigeration unit in the kitchen was holding at 77F. Raw meats stored inside the unit were noted between 65- 68F. The operator discarded the meats during the inspection as instructed. The cooked rice was also discarded.

Some of the food was stored in plastic bags and raw juices were noted spilling out of them. Discontinue this practice and use stainless steel containers with appropriate lids to keep foods from spilling or raw juices from running on top of other foods.

The unit was disorganized with open food (vegetables and salsas) on top of each other. This unit has to be emptied and cleaned out and repaired before it is restocked with food.

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

**Description/Corrective Action:** Clean daily and remove clutter. Use appropriate food containers as indicated in previous violation.

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

**Description/Corrective Action:** The operator did not understand the proper use of the sanitizer for the 3 compartment sink. She had available sanitizer (bleach) and sanitizer strips, but she did not know how to use it. This process was explained to her during the inspection.

Always use the proper order for the 3 compartment sink: washing with hot water, rinse with hot or cold water, and sanitize with cold water and 100ppm of bleach sanitizer.

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



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<b>FACILITY SITE ADDRESS:</b> 1675 W LACEY BLVD	<b>CITY:</b> HANFORD	<b>ZIP CODE:</b> 93230	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> AURORA CARDENAS	<b>CERTIFIED FOOD MANAGER:</b> AURORA CARDENAS	<b>EXP DATE:</b> 4/5/2021	<b>INSPECTOR:</b> Liliana Stransky - REHS

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Violation: IMPROPER FOOD TEMPERATURE MONITORING

[HSC 113998 & 114000]

Description/Corrective Action: The refrigerator that is not working had a working thermometer in place, but the operator does not check the temperature of the unit as required. The foods were cool to the touch but warm in comparison to other food items in the two working refrigerators.

It is recommended that you move the flat grill further away from this unit to keep heat as far away as possible. There is plenty of room available under the hood to allow you to move the grill. The operator is going to check with the fire department to see if she can move the flat grill.

General Comments:

One re-inspection will be conducted on or after 8/1/16 to verify compliance with the noted violations. If additional re-inspections are required you will be billed \$225 per inspection.

Thank you for your attention.

RESULTS OF EVALUATION:  PASS  NEEDS IMPROVEMENT  FAIL

Reinspection Required: Yes:  No:

Reinspection Date (on or after): 8/1/2016

Potential Food Safety All Star:

Aurora Cardenas

Liliana Stransky - REHS

Received By:

Agency Representative

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FOOD SAFETY EVALUATION REPORT

<b>FACILITY NAME:</b> FRUTAS EXPRESS	<b>BUSINESS PHONE:</b> (831) 998-0173	<b>RECORD ID#:</b> PR0009645	<b>DATE:</b> September 12, 2016
<b>FACILITY SITE ADDRESS:</b> 1675 W LACEY BLVD	<b>CITY:</b> HANFORD	<b>ZIP CODE:</b> 93230	<b>INSPECTION TYPE:</b> 1ST FOLLOW UP INSPECTION
<b>OWNER NAME:</b> AURORA CARDENAS	<b>CERTIFIED FOOD MANAGER:</b> AURORA CARDENAS	<b>EXP DATE:</b> 4/5/2021	<b>INSPECTOR:</b> Liliana Stransky - 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:

This is a follow-up inspection for the facility. The following corrections were observed:

The reach-in unit was observed at 37F.

The large refrigerator was noted at 39F.

The 3 compartment sink had bleach sanitizer at 100ppm.

The operator has a measuring cup indicating how much bleach to measure out for each cycle.

Additional storage racks and stainless steel tables were added to the facility.

The facility was organized and clean.

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:

*Aurora Cardenas*

Received By:

*Liliana Stransky - REHS*

Agency Representative

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