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 TRACKTORIA FRESH BAKERY & GOODIES	(559) 589-4783	PR0009978	November 10, 2016
FACILITY SITE ADDRESS:	**CITY:**	**ZIP CODE:**	**INSPECTION TYPE:**
1110 WHITLEY AVE	CORCORAN	93212	1ST FOLLOW UP INSPECTION
OWNER NAME:	**CERTIFIED FOOD MANAGER:**	**EXP DATE:**	**INSPECTOR:**
HILDA HERNANDEZ	Hilda Hernandez	4/22/2021	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:

Bread is no longer prepackaged into bags and sold to the public. The desserts being sold are no longer prepackaged into containers and sold to the public. Should this facility decide to sell food items prepackaged, please make sure the proper labeling is obtained and posted on the foods.
The hand wash station was noted to be fully stocked.
The sink in the restroom was observed being repaired by maintenance during the time of the inspection. Please make sure to keep the restroom fully stocked and that the water pressure in the sink stays at an adequate pressure.
This facility was considering donating food. As stated in Article 7. Food Facility Food Donations Section 114432. Any food facility may donate food to a food bank or to any other nonprofit charitable organization for distribution to persons free of charge. Please make sure to make note of this for the future.

Thank you for correcting the noted issues in a timely manner.

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:

Received By:

Abel Simon - REHS
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 TRACKORIA FRESH BAKERY & GOODIES	Not Specified	PR0009995	November 03, 2016
FACILITY SITE ADDRESS:	**CITY:**	**ZIP CODE:**	**INSPECTION TYPE:**
1110 WHITLEY AVE	CORCORAN	93212	ROUTINE INSPECTION
OWNER NAME:	**CERTIFIED FOOD MANAGER:**	**EXP DATE:**	**INSPECTOR:**
HILDA HERNANDEZ	Not Specified		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: RESTROOM FACILITIES NOT MAINTAINED [HSC 114250 & 114276]

Description/Corrective Action: The restroom faucet was observed to not be working properly. The water pressure coming out of the faucet was observed to be very weak. Additionally, there was no warm water coming out of this sink. This needs to be repaired before the re-inspection.

Violation: IMPROPER LABELING OF PREPACKAGED FOODS [HSC 114089-114090]

Description/Corrective Action: There was various food items that were prepackaged and made at this facility that were observed to not have proper labels on them. As stated in the California Food Code Section 114089, all prepackaged foods must be properly labeled. A re-inspection will be conducted to verify proper labeling of products.

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

Description/Corrective Action: Observed a lemon crushing utensil to be outside of a container and on top of the counter. Please make sure to keep this in a container to protect against cross contamination. This was corrected at the time of the inspection.

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

Description/Corrective Action: Observed ice cream tubs in the freezer to not lids properly secured on them.

General Comments:

The hand wash station was noted to be fully stocked.

The restroom was observed to be fully stocked.

All dry storage foods were nnoted to be above the floor six inches.

During the time of the inspection, a sign was observed inside the facility advertising the sales of pork and chicken tamales. After speaking with the two employees on site, it was noted that the tamales were being sold were made from home. The tamales were then reheated once they were at the facility. There were no tamales observed at the facility during the time of the inspection. Food employees were made aware that this was not allowed. Every food item sold to the public must be prepared at a permitted food facility. The sign was removed during the inspection. If it is found that this facility is selling food items made from home again, the suspension or revoking of their food vending permit may be enforced.

Please note that one free re-inspection of this facility will be scheduled to occur on or after Thursday November 10, 2016. Any additional re-inspections conducted will be billed $225.

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME:	BUSINESS PHONE:	RECORD ID#:	DATE:
LA TRACKORIA FRESH BAKERY & GOODIES	Not Specified	PR0009995	November 03, 2016
FACILITY SITE ADDRESS:	**CITY:**	**ZIP CODE:**	**INSPECTION TYPE:**
1110 WHITLEY AVE	CORCORAN	93212	ROUTINE INSPECTION
OWNER NAME:	**CERTIFIED FOOD MANAGER:**	**EXP DATE:**	**INSPECTOR:**
HILDA HERNANDEZ	Not Specified		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.

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

Reinspection Required: **Yes:** ☒ **No:** ☐

Reinspection Date (on or after): **11/10/2016**

☐ Potential Food Safety All Star:

Received By:

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME:	BUSINESS PHONE:	RECORD ID#:	DATE:
LA TRACKORIA FRESH BAKERY & GOODIES	Not Specified	PR0009995	September 23, 2016
FACILITY SITE ADDRESS:	**CITY:**	**ZIP CODE:**	**INSPECTION TYPE:**
1110 WHITLEY AVE	CORCORAN	93212	CONSTRUCTION/EQUIPMENT INSI
OWNER NAME:	**CERTIFIED FOOD MANAGER:**	**EXP DATE:**	**INSPECTOR:**
HILDA HERNANDEZ	Not Specified		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: None Noted

General Comments:

An opening inspection was conducted today at this facility to confirm its compliance with California Retail and Food Code. A plan check inspection was conducted on August 11, 2016 and the operator was asked to fix certain issues. The following are the observations from today's inspection:

1. Hot water was available at all the plumbing fixtures. At the three compartment sink and prep sink, hot water was available at a temperature above the minimum requirement of 120 F. At hand wash stations, hot water was available at a minimum of 120 F.
2. A new portion of the wall has been installed next to the oven and exposed wires were not present.
3. Proper air gaps were present at the between water inlet and flood level rim of floor sinks.
4. All holes and cracks in the ceiling tiles had been properly sealed.
5. Gap observed during last inspection at the intersection of floor and wall in the west wall by the bathroom had been covered.
6. Areas around the lighting units were covered and were no longer exposed.
7. Condensate line from the ice machine has been modified to provide proper air gap.

Operator has already obtained food manager certification and the employees have obtained food handler certification.

All items reported in the last inspection report have been properly addressed. Your facility can now be opened to the public.

Please note: This facility is only permitted for limited food preparation. COOKING is NOT allowed in your facility. If you wish to COOK food items in the future, major modification of the facility and a plan check shall be required.

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME:	BUSINESS PHONE:	RECORD ID#:	DATE:
LA TRACKORIA FRESH BAKERY & GOODIES	Not Specified	PR0009995	September 23, 2016
FACILITY SITE ADDRESS:	**CITY:**	**ZIP CODE:**	**INSPECTION TYPE:**
1110 WHITLEY AVE	CORCORAN	93212	CONSTRUCTION/EQUIPMENT INSF
OWNER NAME:	**CERTIFIED FOOD MANAGER:**	**EXP DATE:**	**INSPECTOR:**
HILDA HERNANDEZ	Not Specified		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.

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:

Received By:

Vikram Manke
Agency Representative

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