



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 MANAGER, 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: IMPROPER THAWING OF FROZEN FOODS [HSC 114020]

Description/Corrective Action: Frozen shrimp was observed thawing in a pan with stagnant water. Please discontinue this practice and do one of the following: 1) thaw in the refrigerator at 41F, 2) place pan under cold running water, 3) use the microwave and cook after thawing or 4) cook the shrimp while frozen.

The operator corrected the violation by emptying the water from the pan and transferring the shrimp to the refrigerator.

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

Description/Corrective Action: The small walk-in was holding at 48F. The raw meat inside the unit was below 41F. Monitor the temperature to make sure the unit stays at 41F or below at all times.

General Comments:

- Observed hand washing stations with soap, paper towels and hot water.
The hot holding temperatures at the steam table were above 135F.
The cold holding units below the grill and on at the prep refrigerator were below 41F.
Food handlers were observed following proper hand washing procedures.
The restrooms were observed clean and well stocked.

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:

Handwritten signature of the inspector.

Received By:

Liliana Stransky - 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: ARSENIO'S MEXICAN RESTAURANT	BUSINESS PHONE: (559) 583-0359	RECORD ID#: PR0009879	DATE: June 21, 2016
FACILITY SITE ADDRESS: 410 N 11TH AVE STE 101	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: FRANCISCO SOLIS/LUCIA LOPEZ	CERTIFIED FOOD MANAGER: LUCIA LOPEZ	EXP DATE: 10/16/2018	INSPECTOR: Susan Lee-Yang - 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:

Restrooms and hand wash stations have hot water, soap and paper towels.

All cold holding units were noted at or below 41F.

Rice, chili verde, chicken and ground beef were all noted above 135F.

Chlorine sanitizer in 3-compartment sink was noted at 100 ppm.

Facility is clean and well maintained.

Observed food operators with hair restrained and wearing disposable gloves.

Facility is in good operating condition.

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:

Susan Lee-Yang - REHS

Agency Representative

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: ARSENIO'S MEXICAN FOOD	BUSINESS PHONE: (559) 765-9070	RECORD ID#: PR0009334	DATE: February 17, 2016
FACILITY SITE ADDRESS: 1695 W LACEY BLVD	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: CONSTRUCTION/EQUIPMENT INSF
OWNER NAME: FRANCISCO SOLIS / LUCIA LOPEZ	CERTIFIED FOOD HANDLER: LUCIA LOPEZ	EXP DATE: 10/16/2018	INSPECTOR: Susan Lee-Yang - 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:

Today's construction inspection is to verify if the facility's new location (410 N. 11th Ave. Ste. 101 in Hanford, CA) is approved to operate for business. The following were noted today:

- All cold holding units were noted at or below 41F.
- All hand wash stations have hot water, soap and papertowels.
- Facility is awaiting approval from the City Fire Department pending hood test. The City Building Department has already inspected the facility; however, there are a few corrections needed.
- The facility is approved to operate for business once the Fire Department and Building Department have given the ok to operate.
- Food vending fees have been received by our Department already.

RESULTS OF EVALUATION: <input type="checkbox"/> PASS <input type="checkbox"/> NEEDS IMPROVEMENT <input type="checkbox"/> FAIL	Reinspection Required: Yes: <input type="checkbox"/> No: <input checked="" type="checkbox"/>
	Reinspection Date (on or after): <u> N/A </u> <input type="checkbox"/> Potential Food Safety All Star:

Received By: _____

Susan Lee-Yang - REHS

Agency Representative

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