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:
TAQUERIA Y CARNICERIA MEXICO	(559) 949-8108	PR0009200	September 27, 2016
FACILITY SITE ADDRESS:	**CITY:**	**ZIP CODE:**	**INSPECTION TYPE:**
1000 GENERAL PETROLEUM AVE	KETTLEMAN CITY	93239	ROUTINE INSPECTION
OWNER NAME:	**CERTIFIED FOOD MANAGER:**	**EXP DATE:**	**INSPECTOR:**
JEANETTE 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: IMPROPER FOOD HANDLING PRACTICES [HSC 113961 - 113973]

Description/Corrective Action: Many containers in the walk-in unit did not have lids to prevent contamination. In addition, raw meat items were stored above cooked foods. Please provide lids at all containers and use good food handling practices.

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

Description/Corrective Action: Prepackaged containers of sour cream and seviche did not have proper labels. These items shall not be sold without proper labels. Please provide labels at the containers.

Violation: IMPROPER MAINTENANCE OF HANDWASH FACILITIES [HSC 113953 - 113593.2]

Description/Corrective Action: Access to hand wash station was blocked by a bag of recyclables. This violation was also noted in the last two inspection reports. Please remove the recyclables and keep the access clear of any objects.

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

Description/Corrective Action: Small refrigerator by the cashier was measured at 45 F. Per state law, this unit must maintain a temperature of 41 F or below. During inspection, the operator adjusted the temperature.

General Comments:

The hand wash station had soap, paper towel, and warm water supply.
Items in the hot holding unit were measured above 135 F.

Please correct the above noted violations. A re-inspection shall be conducted to confirm compliance with the violations listed above, which shall be free of cost. If any further reinspection are needed, your facility shall be billed $225 per inspection.

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:
TAQUERIA Y CARNICERIA MEXICO	(559) 949-8108	PR0009200	September 27, 2016
FACILITY SITE ADDRESS:	**CITY:**	**ZIP CODE:**	**INSPECTION TYPE:**
1000 GENERAL PETROLEUM AVE	KETTLEMAN CITY	93239	ROUTINE INSPECTION
OWNER NAME:	**CERTIFIED FOOD MANAGER:**	**EXP DATE:**	**INSPECTOR:**
JEANETTE 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: ☐ **PASS** ☒ **NEEDS IMPROVEMENT** ☐ **FAIL**

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

Reinspection Date (on or after): **10/13/2016**

☐ Potential Food Safety All Star:

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:
TAQUERIA Y CARNICERIA MEXICO	(559) 949-8108	PR0009200	March 24, 2016
FACILITY SITE ADDRESS:	**CITY:**	**ZIP CODE:**	**INSPECTION TYPE:**
1000 GENERAL PETROLEUM AVE	KETTLEMAN CITY	93239	1ST FOLLOW UP INSPECTION
OWNER NAME:	**CERTIFIED FOOD HANDLER:**	**EXP DATE:**	**INSPECTOR:**
JEANETTE HERNANDEZ	Not Specified		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.

Violation: None Noted

General Comments:

This inspection was conducted to confirm compliance with the violations noted in the inspection conducted on February 12, 2016.

Great progress was observed during this inspection.
The access to handwash sink was free and not blocked.
All the items in the walk-in refrigerator were covered.
Pest control receipts were verified.

Thank you for your cooperation.

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:

Juan C Lopez

Received By:

Vikram Singh

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:
TAQUERIA Y CARNICERIA MEXICO	(559) 949-8108	PR0009200	February 12, 2016
FACILITY SITE ADDRESS:	**CITY:**	**ZIP CODE:**	**INSPECTION TYPE:**
1000 GENERAL PETROLEUM AVE	KETTLEMAN CITY	93239	1ST FOLLOW UP INSPECTION
OWNER NAME:	**CERTIFIED FOOD HANDLER:**	**EXP DATE:**	**INSPECTOR:**
JEANETTE HERNANDEZ	Not Specified		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.

Violation: IMPROPER MAINTENANCE OF HANDWASH FACILITIES [HSC 113953 - 113593.2]

Description/Corrective Action: Access to hand wash sink was blocked by several items. Please remove all the items from front of the hand wash sink and ensure that you are making use of this hand wash station.

Violation: IMPROPER THAWING OF FROZEN FOODS [HSC 114020]

Description/Corrective Action: The meat was being thawed in the three compartment sink. Please thaw meat per one of the options listed in section 114020 of California Retail Food Code.

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

Description/Corrective Action: Many items in the walk-in refrigerator were uncovered including raw items. Please esnure that these items are covered protected from contamination.

Violation: IMPROPER EXCLUSION OF VERMIN OR ANIMALS [HSC 114259-114259.3]

Description/Corrective Action: Rodent droppings were observed throughout the store. Please contact a pest control service provider to treat the facility.

General Comments:

Cold holding units were measured at satisfactory temperatures per the state law.
Hot food items were measured at satisfactory temperatures per the state law.
Food items were stored at least six inches above the floor.

A reinspection shall be conducted on or after March 12, 2016 to verify compliance with the above violations. This inspection shall be free of charge. If any subsequent inspections are needed, your facility shall be billed $225 for each additional inspection.

RESULTS OF EVALUATION: ☐ PASS ☒ NEEDS IMPROVEMENT ☐ FAIL

Reinspection Required: Yes: ☒ No: ☐

Reinspection Date (on or after): 3/12/2016

☐ Potential Food Safety All Star:

Jesus Antivedos
Received By:

Vikram Singh
Agency Representative

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