



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/health/ehs

FOOD SAFETY EVALUATION REPORT

FACILITY NAME: CISNEROS TAQUERIA #2	BUSINESS PHONE: (559) 582-6549	RECORD ID#: PR0003900	DATE: June 25, 2014
FACILITY SITE ADDRESS: 112 W HANFORD-ARMONA RD	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: JOSE CISNEROS	CERTIFIED FOOD HANDLER: NATIVIDAD CISNEROS	EXP DATE: 4/30/2015	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: REQUIREMENT NOT MET FOR CALIFORNIA FOOD HANDLER CARD LAW

Description/Corrective Action: Current CA Food Handler cards have expired as of May 2014. Please ensure all workers have valid cards within 30 days.

General Comments:

Hand wash stations have hot water, soap, and paper towels.

Cold holding units were noted at or below 41° F.

Beans and carne asada were noted above 135°F.

Observed facility 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:

Roberto Cisneros G.

Received By:

Susan Lee-Yang - 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: CISNEROS TAQUERIA #2	BUSINESS PHONE: (559) 582-6549	RECORD ID#: PR0003900	DATE: September 06, 2013
FACILITY SITE ADDRESS: 112 W HANFORD-ARMONA RD	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: JOSE CISNEROS	CERTIFIED FOOD HANDLER: NATIVIDAD CISNEROS	EXP DATE: 4/30/2015	INSPECTOR: Luis Flores - 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: FOODS & EQUIPMENT NOT PROTECTED FROM CONTAMINATION [HSC 113980, 114025-114027]

Description/Corrective Action: Uncooked pinto beans stored in a bucket in the store room were not covered. All open food products are required to be held in sealed containers.

General Comments:

Overall, today's inspection revealed the facility food handling program meets the State Food Code requirements. All monitored hot food temperatures for meat products and refried beans held in the hot holding steam table measured at ranges between 158 F and 179 F. These temperatures exceed the minimum hot holding requirement of 135F. The facility has replaced the kitchen main refrigerator with a slightly larger unit. The unit was observed holding refrigerated food at 38 F.

The operation's food manager certification is current.

RESULTS OF EVALUATION: PASS NEEDS IMPROVEMENT FAIL

Reinspection Required: Yes: No:

Reinspection Date (on or after): N/A

Potential Food Safety All Star:

Roberto Cisneros

Luis Flores - REHS

Received By:

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: CISNEROS TAQUERIA #2	BUSINESS PHONE: (559) 582-6549	RECORD ID#: PR0003900	DATE: March 28, 2013
FACILITY SITE ADDRESS: 112 W HANFORD-ARMONA RD	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: JOSE CISNEROS	CERTIFIED FOOD HANDLER: NATIVIDAD CISNEROS	EXP DATE: 4/30/2015	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: FOODS & EQUIPMENT NOT PROTECTED FROM CONTAMINATION [HSC 113980, 114025-114027]

Description/Corrective Action: Observed non-food grade spray bottle used to store lemon juice.
Discontinue use of this spray bottle and only use approved food grade spray bottles.

General Comments:

Restroom and hand wash station had hot water, soap, and paper towels.

Cold holding units were noted at 41° F.

Carne asada on the steam table was noted above 135° F.

Observed facility clean and maintained.

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

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