



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

FACILITY NAME: EL TARASCO RESTAURANT	BUSINESS PHONE: (559) 589-1111	RECORD ID#: PR0005518	DATE: November 30, 2016
FACILITY SITE ADDRESS: 114 W SEVENTH ST	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: SAUL ESPINOZA	CERTIFIED FOOD MANAGER: SAUL ESPINOZA	EXP DATE: 2/28/2021	INSPECTOR: Yatee Patel - 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 HOT HOLDING TEMPERATURE(S) [HSC 113996]

Description/Corrective Action: Beans measured 125F. Asked manager to reheat beans to 165F.

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

Description/Corrective Action: Dish washer was not dispensing chlorine. Please call vendor immediately.

Violation: IMPROPER FOOD TEMPERATURE MONITORING [HSC 113998 & 114000]

Description/Corrective Action: Thermometer available, however no temp logs were present. Please log temps for all PHF's twice a day.

General Comments:

Cold holding units were satisfactory.

Hand washing stations were fully stocked.

PCS comes in once a month.

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:

Received By:

Yatee Patel - 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: EL TARASCO RESTAURANT	BUSINESS PHONE: (559) 589-1111	RECORD ID#: PR0005518	DATE: April 07, 2016
FACILITY SITE ADDRESS: 114 W SEVENTH ST	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: SAUL ESPINOZA	CERTIFIED FOOD HANDLER: SAUL ESPINOZA	EXP DATE: 2/28/2021	INSPECTOR: 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: FOODS & EQUIPMENT NOT PROTECTED FROM CONTAMINATION [HSC 113980, 114025-114027]

Description/Corrective Action: Observed a container with salsa inside the walk-in refrigerator. Please make sure to have all food items covered to prevent possible cross contamination.

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

Description/Corrective Action: REPEAT: Observed used dishes from the previous night uncleaned. This was noted in the previous routine inspection. This was brought to the attention of the facility owner. Please make sure to wash the dishes at the end of the night.

General Comments:

The temperature of the food items in the hot holding steam table were noted to be above 135°F.

The food items in the cold holding unit and walk-in refrigerator were observed to be below 41°F.

The hand wash station was noted to be fully stocked.

The restrooms were observed to be fully stocked.

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:

Abel Simon - REHS

Received By: _____

Agency Representative

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: EL TARASCO RESTAURANT	BUSINESS PHONE: (559) 589-1111	RECORD ID#: PR0005518	DATE: September 21, 2015
FACILITY SITE ADDRESS: 114 W SEVENTH ST	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: SAUL ESPINOZA	CERTIFIED FOOD HANDLER: SAUL ESPINOZA	EXP DATE: 10/20/2015	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: IMPROPER COLD HOLDING TEMPERATURE(S) [HSC 113996]

Description/Corrective Action: Ambient temperature of walk-in refrigerator was noted between 44F-48F.
Owner lowered thermostat. Monitor unit and ensure unit is able to maintain 41F or below.

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

Description/Corrective Action: Observed employee drinks uncovered and stored at various places in the kitchen.
Designate one area for employee drinks and ensure all cups have lids. This was corrected at time of inspection.

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

Description/Corrective Action: Observed used dishes from the previous night uncleaned.
Ensure all dishes and equipment used are cleaned before the end of the night.

Observed floor sink in the bar area with mildew accumulation.
Ensure thorough cleaning occurs to prevent accumulation.

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

Description/Corrective Action: Rice on the steam table was noted at 120F.
Owner voluntarily discarded rice at time of inspection. Ensure all rice are properly reheated to 165F before being placed on the steam table.

General Comments:

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

Beans and chicken on the steam table were noted above 135F.

Cold prep unit in the kitchen was noted at 39F and observed all food items covered.

Chlorine sanitizer for dishwasher was noted at 50 ppm.

Observed good organization inside walk-in unit.

Please correct the noted violations to prevent further enforcement.

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