



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: LA FIESTA MEXICAN RESTAURANT	BUSINESS PHONE: (559) 582-2999	RECORD ID#: PR0000139	DATE: January 31, 2017
FACILITY SITE ADDRESS: 106 N GREEN ST	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: 1ST FOLLOW UP INSPECTION
OWNER NAME: CONSUELO OLIVERA	CERTIFIED FOOD MANAGER: OSCAR RODRIGUEZ	EXP DATE: 9/20/2021	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: IMPROPER CLEANING OF UTENSILS AND EQUIPMENT [HSC 114095-114099.5 & 114101-114119]

Description/Corrective Action: Both ovens located along the left-side of the cook line were observed with baked on food debris on interiors. Clean both oven interiors as well as exterior to the units.

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

Description/Corrective Action: The outside walk-in box cooler was monitored holding at 57 F. Both raw meats and vegetables are stored in the unit. The operator moved all meats to the inside walk-in box cooler for storage until such time as the outside unit is properly repaired. Facility management revealed the outside walk-in box unit was noted to have a cooling problem during the prior week and was worked on. However, it does not appear to be properly repaired at this time.

Do not store any meats in this unit until a refrigeration professional verifies it is working properly.

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

Description/Corrective Action: Management is not monitoring food temperatures as required based on today's findings.

Violation: IMPROPER MAINTENANCE OF FACILITY OR EQUIPMENT [HSC 114161-114182 & 114257]

Description/Corrective Action: Kitchen management must continuously monitor food storage equipment to verify proper functionality on a daily basis.

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

Description/Corrective Action: The cook-line reach-in refrigerator utilized for storage of vegetables and shredded meats was monitored holding at 56 F. A package of shredded beef and one containing shredded chicken were also monitored at 55 F and 56 F respectively. Each package was had approximated weights of five lbs.

Kitchen staff revealed the packages had not been worked with during today's prep work and were likely stored in the unit over night. Consequently, both packages were opened and disposed of into a trash container due to temperature holding violations.

General Comments:

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A re-inspection was performed today of the restaurant facility to determine whether corrective measures were completed as required per the Dec. 13, 2016 routine inspection. The following observations were made in addition to violations still not corrected or newly identified as listed above:

1. The women's restroom sink hot water violation has been corrected.
2. Food item storage within the walk-in box cooler were observed to be properly stored (i.e. covered).
3. Soda nozzles installed at the bar were observed in clean condition.

As discussed again today, our office had received a complaint (CO0008774) regarding a customer's order that was not prepared as ordered and was returned to the customer with the incorrect ingredients removed as opposed to the preparation of a new order. Of note, the described complaint is not a violation of State Food Code and is an issue to be handled between the facility operator and customer as a matter of business.

Continue to work on the violations listed on this report. Provide the Department an update ASAP but not later the end of the day tomorrow.

Another re-inspection will be performed to verify refrigeration equipment is properly functioning and the required cleaning is performed.

RESULTS OF EVALUATION: <input type="checkbox"/> PASS <input checked="" 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:
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Consuelo Olivera

Received By:

Luis Flores - REHS

Agency Representative

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: LA FIESTA MEXICAN RESTAURANT	BUSINESS PHONE: (559) 582-2999	RECORD ID#: PR0000139	DATE: December 13, 2016
FACILITY SITE ADDRESS: 106 N GREEN ST	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: CONSUELO OLIVERA	CERTIFIED FOOD MANAGER: OSCAR RODRIGUEZ	EXP DATE: 9/20/2021	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: Temperature of cold holding reach-in unit across from grill area was noted at 48F. During inspection, temperature of unit dropped to 44F. Continue to monitor unit. Remove all potentially hazardous foods (meats and cheese) from this unit and call for service if unit is not able to maintain 41F. Ensure temperature of unit is at least 41F and below.

Violation: IMPROPER MAINTENANCE OF FACILITY OR EQUIPMENT [HSC 114161-114182 & 114257]

Description/Corrective Action: Observed several wall tiles missing in the kitchen area. Replace missing wall tiles and ensure walls are durable, smooth, nonabsorbent and easily cleanable surface.

Violation: RESTROOM FACILITIES NOT MAINTAINED [HSC 114250 & 114276]

Description/Corrective Action: One hand wash station inside the women's restroom did not have hot water. The other hand wash station did have hot water. Ensure hand wash stations have hot water at all times.

Violation: IMPROPER COOLING PROCEDURES [HSC 114002 & 114002.1]

Description/Corrective Action: Observed several pans of cooked food items covered inside walk-in refrigerator. Do not cover these food items until it has cooled down.

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

Description/Corrective Action: Observed soda nozzles in the bar area with mildew accumulation. Ensure regular and thorough cleaning occurs to prevent accumulation.

Observed food and grease accumulation in the cook area. Ensure regular and thorough cleaning occurs between and underneath cooking equipment.

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

Description/Corrective Action: Observed several food items inside the walk-in unit uncovered. Ensure food items and sauces are covered to prevent contamination.

Observed several food trays inside reach-in refrigerators placed directly in food containers also storing meat items. Discontinue this practice immediately. Organize reach-in units and ensure there is proper storage of food containers.

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FOOD SAFETY EVALUATION REPORT

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OWNER NAME: CONSUELO OLIVERA	CERTIFIED FOOD MANAGER: OSCAR RODRIGUEZ	EXP DATE: 9/20/2021	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.

General Comments:

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

Other than noted, all cold holding units were noted satisfactory.

Rice, beans, and chili verde on the steam table were noted above 135F.

Beans and soup inside walk-in refrigerator were noted at 41F.

Chlorine sanitizer for dishwasher was noted at 100 ppm.

Please correct today's noted violations and continue to focus on food safety practices.

A re-inspection will be performed at no charge to verify compliance with today's noted violations. Should additional re-inspections be required, the facility will be assessed \$225 per inspection.

RESULTS OF EVALUATION: PASS NEEDS IMPROVEMENT FAIL

Reinspection Required: Yes: No:

Reinspection Date (on or after): 12/20/2016

Potential Food Safety All Star:

Susan Lee-Yang - REHS

Received By:

Agency Representative

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INSPECTION REPORT

KINGS COUNTY HEALTH DEPARTMENT
DIVISION OF ENVIRONMENTAL
HEALTH SERVICES
<http://www.countyofkings.com/health/ehs>



330 CAMPUS DRIVE
HANFORD, CA 93230
(559) 584-1411
FAX: (559) 584-6040

BUSINESS NAME: La Fiesta Mexican Restaurant DATE: 9-30-16
ADDRESS: 106 N. Green St. Hanford, CA 93230
OWNER/OPERATOR Consuelo Olivera
PHONE #: (559) 582-2999 LIC PLATE #: _____ PROGRAM: PR0000139 Re-Inspection

Today's re-inspection was requested by the facility owner due to closure that took place on September 29, 2016 by this Department. During today's inspection, the following was observed:

- 1) The walk-in ambient temperature measured at 34°F. Although the temperature measured at satisfactory levels, evidence of cross contamination was evident. Cooked chicken was observed being stored directly next to raw chicken. As a result, the operator voluntarily discarded the cooked chicken.
- 2) The warewashing area had very few unclean dishes and the area was observed maintained. Employees were preparing food items during the inspection.
- 3) Food items that were recently prepared were being cooled off during the inspection. It was mentioned that the facility should rapidly cool food items by utilizing ice baths and placing the food items in the walk-in in a designated cooling area away from raw food products. Once food items reach 41°F or below, the ice baths can be removed.
- 4) Overall, the facility's cooking and food prep area was clear of food debris.

In order for the facility to not pose serious health dangers for those who eat at the facility, the facility must work on preventing cross contamination, as mentioned above. Also, food items must be properly covered while being stored in a cold holding unit. Prior to closing of day, employees must clean all food debris as well as all dishes. Dishes and food debris should not be left overnight for any circumstance.

The facility may re-open for business, as this Department will continue to work with the facility on improving food safety measures.

Inspector: Veronica Ochoa
(Veronica Ochoa)

Received by: Dancer Sevilla

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FACILITY SITE ADDRESS: 106 N GREEN ST	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: CONSUELO OLIVERA	CERTIFIED FOOD MANAGER: ARTURO VELAZQUEZ	EXP DATE: 9/3/2020	INSPECTOR: Liliana Stransky - 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: The walk-in was observed with ambient temperature of 50F. Foods that was prepared earlier in the week were observed above 41F. A pan of rice was at 48F, a pan of beef stew was 50F, and chile colorado (beef in red sauce) was noted at 51F. These items will need to be discarded because they have been held in the temperature danger zone (41F - 135F) for too long.

All potentially hazardous foods must be maintained at 41F after they have been properly cooled down. The walk-in has to be able to hold temperature of all food at or below 41F.

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

Description/Corrective Action: Once again, dirty dishes from the night before were observed piled by the dishwashing area. Clean dishes were left on the counter and not put away as required.

Violation: IMPROPER COOLING PROCEDURES [HSC 114002 & 114002.1]

Description/Corrective Action: Observed pans of food cooling down inside the walk-in, and these items were noted directly below previously cooked food. Discontinue this practice since the steam from the pans will raise the temperature of the rest of the foods inside the walk-in. The walk-in can be used to help foods get cold, but there should be an assigned section for cool down that is away from all other foods. The walk-in must also be holding below 41F or it will not be able to cool foods properly.

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

Description/Corrective Action: Observed excess food debris in the kitchen especially in the cooking prep area and dishwashing area. Because the food contact surfaces of the kitchen are not maintained in a sanitary manner, the potential for cross-contamination of foods is very high and the risk of health and safety to the public is a serious concern.

General Comments:

Due to the serious and repeated violations (HSC 114411) that continue to be present at the facility, and as a result of the stipulations of the administrative hearing conducted in October 29, 2015, the food vending permit is hereby suspended until the noted violations are corrected. Once corrected, you will be required to contact the Department at 584-1411 to request a follow-up inspection to reinstate the food vending permit.

You have 15 calendar days to appeal this action by requesting an administrative hearing to show cause why the permit suspension is not warranted. Failure to request a hearing shall be deemed a waiver of this right.

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OWNER NAME: CONSUELO OLIVERA	CERTIFIED FOOD MANAGER: ARTURO VELAZQUEZ	EXP DATE: 9/3/2020	INSPECTOR: Liliana Stransky - REHS

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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): 10/3/2016

Potential Food Safety All Star:



Received By:

Liliana Stransky - REHS

Agency Representative

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: LA FIESTA MEXICAN RESTAURANT	BUSINESS PHONE: (559) 582-2999	RECORD ID#: PR0000139	DATE: March 15, 2016
FACILITY SITE ADDRESS: 106 N GREEN ST	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: CONSUELO OLIVERA	CERTIFIED FOOD HANDLER: ARTURO VELAZQUEZ	EXP DATE: 9/3/2020	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: RESTROOM FACILITIES NOT MAINTAINED [HSC 114250 & 114276]

Description/Corrective Action: One of the women's restroom stalls required cleaning while one of the men's stalls also required cleaning.

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

Description/Corrective Action: The exterior walk-in box cooler was observed with a piece of raw meat below the storage rack. Have this area cleaned out.

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

Description/Corrective Action: Chili Rellenos were observed being stored in the walk-in box cooler in an area directly beneath the cooler condenser fans. The condenser was noted to create condensate that is capable of falling on food product. Do not store any foods in this area even though a covering is placed over them.

Violation: IMPROPER PLUMBING OR LIQUID WASTE DISPOSAL [HSC 114189-114242]

Description/Corrective Action: A drain pipe connected to the exit area of the dishwasher machine was leaking at the connection point. Have this repaired ASAP.

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

Description/Corrective Action: The walk-in box cooler temperature was monitored at 50 F. Multiple foods stored in the unit including chili rellenos and rice were temped at 48 F. Contact your refrigeration unit service company provide an immediate service visit to determine the basis for an elevated temperature. Contact this Department with an update within 24 hours.

General Comments:

The general sanitation level of the facility was determined to be satisfactory.

Other than the noted walk-in box cooler temperature issue, all other refrigeration units were observed to be holding acceptable cold food temperatures.

The observed food handler practice in the kitchen area was satisfactory.

All cooked hot food temperatures held in the steam table were well above 135 F.

Of particular note, no pest issues were observed during the inspection. Conquest Pest Control provides monthly service for this establishment. Receipts are being retained by the facility operator for review.

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