



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 FUENTE MARKET II	BUSINESS PHONE: (559) 584-1763	RECORD ID#: PR0003395	DATE: January 13, 2017
FACILITY SITE ADDRESS: 14981 8TH AVE	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: JUAN ZEPEDA	CERTIFIED FOOD MANAGER: HERLINDA PEREZ	EXP DATE: 9/19/2020	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: FOODS & EQUIPMENT NOT PROTECTED FROM CONTAMINATION [HSC 113980, 114025-114027]

Description/Corrective Action: Observed food containers that are covered with plastic wrap stored one on top of another. The plastic wrap can easily tear and the container bottoms can contaminate foods. Plastic wrap is an acceptable cover; however, you can't stack containers. The operator separated the containers to prevent cross contamination.

A pot of chile colorado was observed cooling and the pot was directly on the floor. Store all food a minimum of 6 inches above the floor even when cooling. The operator raised the pot to correct the violation.

A small area of the ceiling as you enter the store and away from the kitchen, is being repaired. The operator was waiting to finalize the work after the rain to verify there were no roof leaks. Please close the exposed area as soon as possible or place a protective cover until all repairs are completed to prevent any debris from falling over food storage areas or the public.

General Comments:

Refrigeration temperatures were observed below 41F.

The steam table was holding cooked foods above 180F.

The hand washing station was stocked with soap, paper towels and hot water was available.

Overall the kitchen was clean and well maintained, and the general store was organized with foods stored adequately along the isles.

Thank you!

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



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RESULTS OF EVALUATION: PASS NEEDS IMPROVEMENT FAIL

Reinspection Required: Yes: No:

Reinspection Date (on or after): N/A

Potential Food Safety All Star:

Apde R

Liliana Stransky - REHS

Received By: _____

Agency Representative _____

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: LA FUENTE MARKET II	BUSINESS PHONE: (559) 584-1763	RECORD ID#: PR0003395	DATE: July 14, 2016
FACILITY SITE ADDRESS: 14981 8TH AVE	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: 2ND+ FOLLOWUP INSPECTION
OWNER NAME: JUAN ZEPEDA	CERTIFIED FOOD MANAGER: HERLINDA PEREZ	EXP DATE: 9/19/2020	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: None Noted

General Comments:

A second re-inspection was performed today to verify final compliance with violations listed in the initial follow-up re-inspection of May 24, 2016. The following was noted:

Previously listed violations were corrected.

RESULTS OF EVALUATION: <input checked="" 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: _____

Luis Flores - REHS

Agency Representative

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: LA FUENTE MARKET II	BUSINESS PHONE: (559) 584-1763	RECORD ID#: PR0003395	DATE: May 24, 2016
FACILITY SITE ADDRESS: 14981 8TH AVE	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: 1ST FOLLOW UP INSPECTION
OWNER NAME: JUAN ZEPEDA	CERTIFIED FOOD MANAGER: HERLINDA PEREZ	EXP DATE: 6/19/2015	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: None Noted

General Comments:

A re-inspection was conducted today that revealed the main cook, Linda Perez, has retained proof of current CFM certification; Food Safety (#0659) with an expiration date of 9/19/2020.

The exhaust hood and grease filters were observed to have been cleaned since the last Department inspection visit. Continue regular cleaning of the exhaust hood system.

The following items still require attention:

1. Rodent droppings from observed in the cabinet beneath the self-service counter still require clean-out and disinfection. Set traps in this area and seal any possible sources of entry.
2. Discontinue the use of the black bags currently used for food storage. Any food contact materials used must be food grade approved.
3. The kitchen ceiling dual light fixture still requires the installation of a coverplate.

It should be noted that the next re-inspection will be performed on June 2, 2016. That inspection will be assessed a penalty fee as an additional service to ensure compliance is obtained with inspection requirements.

Feel free to contact the inspector at the Department office number with any questions or comments.

RESULTS OF EVALUATION: PASS NEEDS IMPROVEMENT FAIL

Reinspection Required: Yes: No:

Reinspection Date (on or after): 6/2/2016

Potential Food Safety All Star:

Aido Kumirez

Luis Flores - REHS

Received By:

Agency Representative

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