



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

<b>FACILITY NAME:</b> TACOS JALISCO	<b>BUSINESS PHONE:</b> (559) 582-7120	<b>RECORD ID#:</b> PR0005104	<b>DATE:</b> January 27, 2017
<b>FACILITY SITE ADDRESS:</b> 375 CAMPUS DR	<b>CITY:</b> HANFORD	<b>ZIP CODE:</b> 93230	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> JALISCO'S LLC	<b>CERTIFIED FOOD MANAGER:</b> OSCAR ALVAREZ	<b>EXP DATE:</b> 3/1/2017	<b>INSPECTOR:</b> 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: None Noted

General Comments:

Hot foods were above 135F.

Cold holding units were above 41F but this was due to constant use and open containers.

Bleach available for sanitizing.

Be sure to separate prep from raw foods like meats to ready to eat foods like salads.

Observed employees washing hands between duties.

Keep temperature logs and thermometer available at all times.

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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Table with 4 columns: FACILITY NAME, BUSINESS PHONE, RECORD ID#, DATE, FACILITY SITE ADDRESS, CITY, ZIP CODE, INSPECTION TYPE, OWNER NAME, CERTIFIED FOOD MANAGER, EXP DATE, INSPECTOR.

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: Observed water leaking from pipe of hand wash station. Repair/replace pipe to prevent water from leaking.

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

Description/Corrective Action: Observed eggs stored above vegetables inside reach-in refrigerator. Eggs shall be stored underneath vegetables to prevent possible cross contamination.

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

Description/Corrective Action: Ambient temperature of small reach-in cold unit across from cook line was noted above 41F. Lower thermostat and/or call for service and ensure unit is able to maintain 41F or below.

General Comments:

- Hand wash station has hot water, soap and paper towels.
Other than noted, cold holding units were noted satisfactory.
Chlorine sanitizer in 3-compartment sink was noted at 100 ppm.
Potatoes, eggs, rice, beans and carne asada in hot holding unit were noted above 135F.
Please correct today's noted violations to prevent further enforcement.

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:

Handwritten signature in blue ink.

Received By:

Susan Lee-Yang - REHS

Agency Representative

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<b>FACILITY NAME:</b> TACOS JALISCO	<b>BUSINESS PHONE:</b> (559) 582-7120	<b>RECORD ID#:</b> PR0005104	<b>DATE:</b> January 29, 2016
<b>FACILITY SITE ADDRESS:</b> 375 CAMPUS DR	<b>CITY:</b> HANFORD	<b>ZIP CODE:</b> 93230	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> JESUS & MARIA ALVAREZ	<b>CERTIFIED FOOD HANDLER:</b> OSCAR ALVAREZ	<b>EXP DATE:</b> 3/1/2017	<b>INSPECTOR:</b> 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 MAINTENANCE OF FACILITY OR EQUIPMENT [HSC 114161-114182 & 114257]

**Description/Corrective Action:** Missing tiles need to be replaced. It accumulates food debris that would make cleaning harder. Please replace asap.

**General Comments:**

Hot and cold holding units and foods were satisfactory.

Hood was clean.

Bleach available for use to sanitize.

Observed employees washing hands.

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