



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

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 FOOD HANDLING PRACTICES [HSC 113961 - 113973]

Description/Corrective Action: Observed employee chewing gum while prepping food. Employees handling food items shall not be eating, chewing gum or drinking at any time.

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

Description/Corrective Action: Observed 3-compartment sink not properly set-up for manual warewashing. Facility needs to implement proper warewashing practices.

General Comments:

A follow-up re-inspection was performed today of this facility to verify compliance with required corrective actions for violations noted on the June 13, 2016 inspection. The following were noted during today's inspection:

- Ambient temperature of reach-in refrigerator storing sauces and vegetables was noted at 40F.
-Exposed hole in the wall behind dishwasher is now covered.
-Protective light cover in the hood area has been replaced.
-Door handle of reach-in units were free of food build-up; however, inside of units need to be cleaned.

Continue to practice proper manual warewashing procedures and cleaning of equipment, this includes inside reach-in units.

RESULTS OF EVALUATION: [ ] PASS [X] NEEDS IMPROVEMENT [ ] FAIL

Reinspection Required: Yes: [ ] No: [X]

Reinspection Date (on or after): N/A

[ ] Potential Food Safety All Star:

David Torres

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

<b>FACILITY NAME:</b> TACOS Y MARISCOS COLIMA	<b>BUSINESS PHONE:</b> (559) 584-1052	<b>RECORD ID#:</b> PR0000450	<b>DATE:</b> June 13, 2016
<b>FACILITY SITE ADDRESS:</b> 320 E SEVENTH ST	<b>CITY:</b> HANFORD	<b>ZIP CODE:</b> 93230	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> DAVID TORRES DIAZ	<b>CERTIFIED FOOD MANAGER:</b> JOSE TORRES	<b>EXP DATE:</b> 3/25/2019	<b>INSPECTOR:</b> 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 CLEANING OF UTENSILS AND EQUIPMENT [HSC 114095-114099.5 & 114101-114119]

**Description/Corrective Action:** Observed employee not conducting proper manual ware washing.  
Ensure 3-compartment sink is properly set-up for manual ware washing (soap and hot water, hot water, and cool water with sanitizer).

Observed reach-in refrigerators and door handles encrusted with food debris.  
Ensure thorough and regular cleaning occurs.

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

**Description/Corrective Action:** Observed exposed hole in the wall behind dishwasher. This violation was noted during the last inspection.  
Ensure hole is repaired.

Observed one protective light cover missing in the hood area. This violation was also noted during the last inspection.  
Per owner, she tried looking for a replacement but would need to order one.

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

**Description/Corrective Action:** Ambient temperature of reach-in refrigerator storing sauces and vegetables was noted above 41F.  
Per owner, refrigerator doors were recently opened for cleaning. Lower thermostat and ensure unit is able to maintain 41F and below.

**Violation:** IMPROPER MAINTENANCE OF HANDWASH FACILITIES [HSC 113953 - 113593.2]

**Description/Corrective Action:** Observed knife stored inside hand wash station.  
Discontinue this practice as hand washing station shall only be used for hand washing.

#### General Comments:

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

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

Other than noted, cold holding units were noted satisfactory.

Chlorine sanitizer for dishwasher was noted at 100 ppm.

Employees have Food Handler Cards.

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.

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RESULTS OF EVALUATION:  PASS  NEEDS IMPROVEMENT  FAIL

Reinspection Required: Yes:  No:

Reinspection Date (on or after): 6/27/2016

Potential Food Safety All Star:

*David Torres*

Received By:

*Susan Lee-Yang - REHS*

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<b>FACILITY NAME:</b> TACOS Y MARISCOS COLIMA	<b>BUSINESS PHONE:</b> (559) 584-1052	<b>RECORD ID#:</b> PR0000450	<b>DATE:</b> February 10, 2016
<b>FACILITY SITE ADDRESS:</b> 320 E SEVENTH ST	<b>CITY:</b> HANFORD	<b>ZIP CODE:</b> 93230	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> DAVID TORRES DIAZ	<b>CERTIFIED FOOD HANDLER:</b> JOSE TORRES	<b>EXP DATE:</b> 3/25/2019	<b>INSPECTOR:</b> Susan Lee-Yang - REHS

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

**Description/Corrective Action:** Observed employee beverage without lid on top of the freezer.  
Ensure all employee beverages have lids and are stored in designated employee area.

Observed raw meats and eggs stored next to orange juice and dressings inside reach-in refrigerator.  
All raw meats and eggs must be stored below and away from ready-to-eat food.

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

**Description/Corrective Action:** Observed reach-in refrigerator closest to dishwasher accumulated with food debris and old cardboard.  
Ensure thorough and regular cleaning occurs to prevent accumulation. Discard the cardboard.

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

**Description/Corrective Action:** Observed protective light cover missing from one light bulb underneath the hood.  
Replace missing light bulb cover.

Observed storage racks inside reach-in refrigerator closest to dishwasher rusted.  
Storage racks are in need of thorough cleaning and repainting.

Observed wall by dishwasher with hole and exposed piping.  
Repair wall.

**General Comments:**

Hand wash station has hot water, soap and paper towels.

All cold holding units were noted satisfactory.

Rice, beans and carne asada in the steam table were noted above 135F.

Chlorine sanitizer for dishwasher was noted at 100 ppm.

Please correct today's noted violations to prevent further enforcement.

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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:

*Uma Torres*

Received By:

*Susan Lee-Yang - REHS*

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