



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> TAPATIA BAKERY & FOOD	<b>BUSINESS PHONE:</b> (559) 304-8382	<b>RECORD ID#:</b> PR0008983	<b>DATE:</b> September 15, 2016
<b>FACILITY SITE ADDRESS:</b> 120 N 11TH AVE	<b>CITY:</b> HANFORD	<b>ZIP CODE:</b> 93230	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> MARIA VELA	<b>CERTIFIED FOOD MANAGER:</b> MARIA DE JESUS VELA	<b>EXP DATE:</b> 7/7/2017	<b>INSPECTOR:</b> 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 CLEANING OF UTENSILS AND EQUIPMENT [HSC 114095-114099.5 & 114101-114119]

- Description/Corrective Action:**
- 1) Observed a paint brush that had been washed. The bristles were frayed but there was also food debris in between. Discontinue the use of paint brushes to apply egg wash to the pastries. Use ONLY commercial food grade utensils.
  - 2) Obtain chlorine sanitizer test strips to determine if the sanitizer for the 3 compartment sink and sanitizer buckets is always at 100 ppm.

**General Comments:**

Re-inspection conducted today to verify compliance with the noted violations of the report dated 9/7/16.

The following corrections were noted:

- 1) No foods were noted thawing on the counter. Reviewed thawing procedures with the operator.
- 2) The restroom was observed sanitary and a new waste basket was obtained with a proper lid. Reminded operator to use it only for trash and used paper towels.
- 3) All plumbing fixtures for the 3 compartment sink, prep sink and hand washing sink was replaced and observed functional.
- 4) The freezer unit was observed clean and proper food containers are now being used (shallow stainless steel pots) for storing food.
- 5) Proper storage of food cooking equipment was noted.
- 6) The small reach-in unit was properly used and the food storage bins had food inside with proper lids.
- 7) The mop and mop bucket is kept at the back near the restroom.
- 8) Food inside the walk-in was observed in shallow stainless steel containers with proper labels.
- 9) The facility was well organized and well maintained during the re-inspection.
- 10) Food handler certification for all employees was obtained on 9/12/16.
- 11) The facility did not have excess clutter over counters or in general, allowing proper storage of food equipment and utensils.
- 12) Foods are properly stored and labeled to prevent the risk of cross contamination.

Please continue to adhere to a daily cleaning schedule. Maintenance of the facility needs to continue. A routine inspection will be conducted in 2-3 months to verify you continue to remain in compliance. At the discretion of the inspector, an administrative hearing can still be scheduled if the condition of the facility is found to pose a potential health and safety risk to the public. If you have any questions, please don't hesitate to call the Department during regular business hours.

Thank you for your cooperation.

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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:

*Amel*

Received By:

*Liliana Stransky - REHS*

Agency Representative

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FOOD SAFETY EVALUATION REPORT

<b>FACILITY NAME:</b> TAPATIA BAKERY & FOOD	<b>BUSINESS PHONE:</b> (559) 304-8382	<b>RECORD ID#:</b> PR0008983	<b>DATE:</b> September 07, 2016
<b>FACILITY SITE ADDRESS:</b> 120 N 11TH AVE	<b>CITY:</b> HANFORD	<b>ZIP CODE:</b> 93230	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> MARIA VELA	<b>CERTIFIED FOOD MANAGER:</b> MARIA DE JESUS VELA	<b>EXP DATE:</b> 7/7/2017	<b>INSPECTOR:</b> Liliana Stransky - REHS

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**Violation:** IMPROPER THAWING OF FROZEN FOODS [HSC 114020]

**Description/Corrective Action:** A raw chicken packet was observed thawing on the counter next to the scoop for champurrado. Discontinue this practice and follow a proper method of thawing:  
  
1) inside the refrigerator at 41F, 2) under cold running water, 3) in the microwave and immediately cook the food after or 4) as part of the cooking process.

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

**Description/Corrective Action:** The restroom needs to be maintained in sanitary condition. Used toilet paper must be flushed down the toilet. The waste basket is for paper towels or trash and NOT for used toilet paper. Discontinue this practice and keep a lid over the waste basket. Routinely empty out the trash.

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

**Description/Corrective Action:** The plumbing for the 3 compartment sink has duct tape and is said to break apart easily. Repairs are required.

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

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### FOOD SAFETY EVALUATION REPORT

<b>FACILITY NAME:</b> TAPATIA BAKERY & FOOD	<b>BUSINESS PHONE:</b> (559) 304-8382	<b>RECORD ID#:</b> PR0008983	<b>DATE:</b> September 07, 2016
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<b>OWNER NAME:</b> MARIA VELA	<b>CERTIFIED FOOD MANAGER:</b> MARIA DE JESUS VELA	<b>EXP DATE:</b> 7/7/2017	<b>INSPECTOR:</b> Liliana Stransky - REHS

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- Description/Corrective Action:** Several food handling practices at this facility have the potential to cross contaminate foods and they must be corrected.
- 1) store foods inside the freezer in proper food containers and keep everything covered. Packages of raw fish and chicken were opened and sitting on top of each other. The freezer had food debris accumulation and must be cleaned. The door handles for the freezer were sticky and in need of cleaning.
  - 2) Counters for food preparation, pans, utensils etc. are not kept clean. There were no sanitizer buckets for cleaning counter surfaces following food preparation.
  - 3) Storage of condiments, spices and cooking equipment is all mixed and lacks organization. It's difficult to determine what items are clean and what items are being used.
  - 4) Food in the small reach in unit is kept uncovered or inside store bags and left outside temperature control. Dishes where omelets are prepared (with raw egg) are left next to foods like ham and lettuce. When you finish preparing food for a customer, you must clean the dishes that were used and start new orders with clean dishes. You must cover all food product and leave food refrigerated when not in use.
  - 5) The mop bucket, brooms and other cleaning equipment are stored next to pots and pans that are left on the floor. Dishes and utensils used for food preparation need to be kept at least 6 inches above the floor.
  - 6) Inside the walk-in, food product is left uncovered and exposed to potential contamination. Some bottles of unknown product appear to be have rotted food. All food containers inside the walk-in require lids and labels to identify what they are and when these will be discarded.

**Violation:** IMPROPER REFUSE STORAGE OR DISPOSAL [HSC 114244-114245.8]

**Description/Corrective Action:** See violation for restroom facility maintenance.

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

**Description/Corrective Action:** The facility lacks organization and daily cleaning, especially the kitchen. Consider closing the facility for a few days to deep clean and correct the noted violations.

**Violation:** NO CURRENT FOOD HANDLER CARD CERTIFICATES FOR EMPLOYEES

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**Description/Corrective Action:** Food handler certification is required for every employee at the facility. The two employees present during today's inspection did not have food handler certification. Certification for these employees is required by the re-inspection date.

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

**Description/Corrective Action:** The small reach in unit was noted holding at 48F. The thermostat needs to be adjusted to keep potentially hazardous foods at or below 41F at all times.

**Violation:** UNNECESSARY ITEMS AND LITTER (HSC 114257.1)

**Description/Corrective Action:** Remove trash and empty boxes from the facility. Trash accumulation was observed behind counters and equipment. All areas of the facility must be cleaned out. Waste baskets require lids, preferably use containers with automatic lids to keep employee hands clean.

**Violation:** IMPROPER HANDWASHING PROCEDURES BY FOODHANDLERS [HSC 113953-113953.4]

**Description/Corrective Action:** Employee was not observed washing hands between every task. Proper hand washing for 20 seconds with cold and hot water and soap is critical for reducing the potential contamination of foods.

**Violation:** IMPROPER LABEL FOR FOOD OR FOOD ADDITIVE THAT INCLUDES FAT

**Description/Corrective Action:** Food products require proper food storage containers and proper labeling with used by dates to keep track of which product needs to be used first.

**General Comments:**

Corrections to the noted violations is required by the re-inspection date of 9/14/16. Failure to comply will result in the request of your presence at a scheduled administrative hearing to show cause why the food vending permit should not be revoked or suspended.

Thank you for your attention and anticipated cooperation.

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RESULTS OF EVALUATION:  PASS  NEEDS IMPROVEMENT  FAIL

Reinspection Required: Yes:  No:

Reinspection Date (on or after): 9/14/2016

Potential Food Safety All Star:

Received By: \_\_\_\_\_

*Liliana Stransky - REHS*

Agency Representative

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FOOD SAFETY EVALUATION REPORT

<b>FACILITY NAME:</b> TAPATIA BAKERY & FOOD #2	<b>BUSINESS PHONE:</b> (559) 589-9345	<b>RECORD ID#:</b> PR0009598	<b>DATE:</b> May 13, 2016
<b>FACILITY SITE ADDRESS:</b> 11310 S 10TH AVE	<b>CITY:</b> HANFORD	<b>ZIP CODE:</b> 93230	<b>INSPECTION TYPE:</b> INITIAL COMPLAINT INSPECTION
<b>OWNER NAME:</b> MARIA VELA	<b>CERTIFIED FOOD MANAGER:</b> JOSE MEJIA	<b>EXP DATE:</b> 3/22/2021	<b>INSPECTOR:</b> 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: None Noted

General Comments:

This inspection was conducted due to a complaint received by our department. The complainant stated that they bought bread that contain cheese and jalapenos inside it and when they bit into it, they noticed that maggots were inside this bread. The complainant brought the bread to our office and upon observation there were maggots inside the bread. The following was observed upon inspection of this facility:

There was one more bread with cheese and jalapenos inside the case and this bread was opened up and inspected to see if there was anything in it. Upon opening it, there were no maggots inside it. The owner stated that the breads that contain cheese are held for one day and discarded into the dumpster if they have not sold by the next day. The other breads inside the display case did not contain cheese and one of those was opened up to inspect. A cream filled bread was also opened and there were no vermin found inside this bread. This bread did not contain any maggots inside it. There were some flies observed inside the display case that holds the bread. A walk through was conducted of the kitchen and prep area where the breads are made. Cheese is kept in the walk-in refrigerator. The breads are kept in plastic covered cases. This complaint cannot be confirmed but the following actions are highly recommended:

Please install UV lights or an air curtain should to help control with the fly problem.

Please conduct a thorough cleaning of the kitchen area.

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:

Abel Simon - REHS

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<b>FACILITY SITE ADDRESS:</b> 11310 S 10TH AVE	<b>CITY:</b> HANFORD	<b>ZIP CODE:</b> 93230	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> MARIA VELA	<b>CERTIFIED FOOD MANAGER:</b> JOSE MEJIA	<b>EXP DATE:</b> 3/22/2021	<b>INSPECTOR:</b> Abel Simon - REHS

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**Violation:** OTHER PERMIT VIOLATION

**Description/Corrective Action:** Please make sure to label the dry foods that are removed from their original containers and put inside bulk plastic containers. This was corrected during the inspection.

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

**Description/Corrective Action:** Observed the ice scoop inside the ice machine. Please make sure to discontinue this practice and remove the ice scoop from inside the ice after use.

**General Comments:**

Today's inspection was a follow up routine inspection prompted by a complaint inspection conducted on May 13, 2016. The following was observed during today's routine inspection:

The hand wash station was observed to be fully stocked.

All cold holding units were noted to be at or below 41°F.

All hot holding units were observed to be above 135°F.

The bread in the display case was observed to be clear of any flies. Please continue to do so and monitor units to make sure they are free of vermin.

UV fly lights have been installed in this facility. One light was placed at the entrance of the facility and the second was placed in the kitchen prep area.

A sample of bread with cheese and jalapeños was opened and observed. Upon slicing it open there was no signs of vermin inside it. The operator stated that the jalapeños used for this bread come from a can.

Thank you.

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