



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: TORTILLERIA JALISCO	BUSINESS PHONE: (559) 707-9230	RECORD ID#: PR0000538	DATE: February 18, 2016
FACILITY SITE ADDRESS: 516 E SEVENTH ST	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: 1ST FOLLOW UP INSPECTION
OWNER NAME: JESUS & MARIA ALVAREZ	CERTIFIED FOOD HANDLER: OSCAR ALVAREZ	EXP DATE: 3/1/2017	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: RESTROOM FACILITIES NOT MAINTAINED [HSC 114250 & 114276]

Description/Corrective Action: Self-closing device on the restroom door has not been replaced. Replace self-closing device to restroom door.

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 last routine inspection. The following was noted during today's inspection:

- Steam table water was noted at 160F.
- Rice, beans, carne asada and pork in the steam table were noted above 135F.
- Monitor unit and temp food products throughout the day to ensure unit is working properly.

Thank you for correcting these issues.

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:

[Handwritten signature]

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

FACILITY NAME: TORTILLERIA JALISCO	BUSINESS PHONE: (559) 707-9230	RECORD ID#: PR0000538	DATE: February 10, 2016
FACILITY SITE ADDRESS: 516 E SEVENTH ST	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: JESUS & MARIA ALVAREZ	CERTIFIED FOOD HANDLER: OSCAR ALVAREZ	EXP DATE: 3/1/2017	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 HOT HOLDING TEMPERATURE(S) [HSC 113996]

Description/Corrective Action: Few items on the steam table (ie: carne asada, pork, beans) were noted below 135F. Appears the steam table was set to the highest temperature setting. Water in the steam table was noted at 138F. Monitor unit, call for service and/or replace steam table to ensure steam table is able to maintain food items at 135F and above.

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

Description/Corrective Action: Observed cooking hood not turned on while there was cooking activity going on for both front and back stoves. Ensure hoods are turned on whenever cooking/steaming of food is going on.

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

Description/Corrective Action: Self-closing device on the restroom door was observed missing. Replace self-closing device to restroom door.

General Comments:

- Restroom and hand wash station has hot water, soap, and paper towels.
- All cold holding units were noted below 41F.
- Facility is clean.
- 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): 2/17/2016

Potential Food Safety All Star:

Received By:

Susan Lee-Yang - REHS

Agency Representative

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: TORTILLERIA JALISCO	BUSINESS PHONE: (559) 707-9230	RECORD ID#: PR0000538	DATE: August 25, 2015
FACILITY SITE ADDRESS: 516 E SEVENTH ST	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: JESUS & MARIA ALVAREZ	CERTIFIED FOOD HANDLER: OSCAR ALVAREZ	EXP DATE: 3/1/2017	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: NO CURRENT CERTIFIED FOOD SAFETY PERSON ON STAFF [HSC 113947-113947.6]

Description/Corrective Action: The food manager certificate is expired. The food handler certificates are valid. Please provide proof of manager certification by submitting the current copy or obtaining it within 30 days.

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

Description/Corrective Action: The left side of the steam table was noted holding temperature below 135F. Adjust thermostat and transfer foods to the stove if unable to keep them at or above 135F.

General Comments:

The facility was observed clean and well maintained.
The hand washing station was noted stocked with soap and paper towels. Hot water is also available.

Please monitor temperature of steam table and make any necessary repairs.

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): N/A <input type="checkbox"/> Potential Food Safety All Star:
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Received By:

Liliana Stransky - REHS

Agency Representative

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