



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: EL RANCHO CARNICERIA	BUSINESS PHONE: (559) 924-5423	RECORD ID#: PR0005980	DATE: December 09, 2016
FACILITY SITE ADDRESS: 335 HEINLEN ST	CITY: LEMOORE	ZIP CODE: 93245	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: PATRICIA GONZALEZ	CERTIFIED FOOD MANAGER: Patricia Gonzalez	EXP DATE: 1/28/2021	INSPECTOR: 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: IMPROPER MAINTENANCE OF HANDWASH FACILITIES [HSC 113953 - 113593.2]

Description/Corrective Action: Observed the hand wash station to have a leak from underneath. Please make sure to repair this before the next routine inspection. Additionally, observed containers in the hand wash station as well as no paper towels. Please make sure to keep this sink free from clutter and always stocked with paper towels.

General Comments:

The temperature of the cold holding meat display case and walk-in refrigerator to be below 41°F.
 Items in the walk-in refrigeration case were observed to be covered.
 All dry foods on the sales floor area were observed to be above the floor six inches.
 The restrooms were observed to be fully stocked.
 Please make sure to repair the above noted violation.
 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:

Patricia Gonzalez

Received By:

Abel Simon - 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: EL RANCHO CARNICERIA	BUSINESS PHONE: (559) 924-5423	RECORD ID#: PR0005980	DATE: April 05, 2016
FACILITY SITE ADDRESS: 335 HEINLEN ST	CITY: LEMOORE	ZIP CODE: 93245	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: PATRICIA GONZALEZ	CERTIFIED FOOD HANDLER: Patricia Gonzalez	EXP DATE: 1/28/2021	INSPECTOR: Abel Simon - REHS

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

Description/Corrective Action: Observed pink slime build up inside the ice maker. Please make sure to properly wipe down the inside of this unit.

Violation: IMPROPER LABELING OF PREPACKAGED FOODS [HSC 114089-114090]

Description/Corrective Action: Observed one can in the dry foods area to have a missing label. Operator voluntarily discarded this can. Please make sure to check all cans during routine rotations.

Violation: IMPROPER THAWING OF FROZEN FOODS [HSC 114020]

Description/Corrective Action: Observed raw meat being thawed on a cutting board counter. As per Section 114020. Frozen potentially hazardous food shall only be thawed in one of the following ways:
(a) Under refrigeration that maintains the food temperature at 41°F or below.
(b) Completely submerged under potable running water for a period not to exceed two hours at a water temperature of 70°F or below, and with sufficient water velocity to agitate and flush off loose particles into the sink drain.
(c) In a microwave oven if immediately followed by immediate preparation.
(d) As part of a cooking process.
Please make sure to thaw meats in one of the above noted methods as allowed per this facility. Employee was made aware of this and removed meats from the counter.

General Comments:

Meat Department:

Hand wash station was observed to be fully stocked.

Cold holding temperatures were observed to be below 41°F for the cold holding display units containing meat.

Sinks were observed to have hot and cold water.

Restroom was observed to be fully stocked.

Floor sales area:

All items were above the floor six inches.

The walk in refrigerator was noted to be below 41°F.

Thank you.

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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:

Frank S. Lopez

Received By:

Abel Simon - REHS

Agency Representative

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