



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> LA IGUANA RESTAURANT	<b>BUSINESS PHONE:</b> (559) 924-0578	<b>RECORD ID#:</b> PR0009591	<b>DATE:</b> February 23, 2016
<b>FACILITY SITE ADDRESS:</b> 1208 N LEMOORE AVE	<b>CITY:</b> LEMOORE	<b>ZIP CODE:</b> 93245	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> ANGEL SALDANA	<b>CERTIFIED FOOD HANDLER:</b> ANGEL SALDANA	<b>EXP DATE:</b> 8/28/2019	<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:** IMPROPER FOOD HANDLING PRACTICES [HSC 113961 - 113973]

**Description/Corrective Action:** Observed a whole cheese cake in a display case next to cash register at the beginning of the inspection. Food operator stated that the cheesecake is placed out to advertise for customers. Employee was made aware that it is not permitted to leave this food item outside of a cold holding unit due to the fact that it is required to be kept cold. Cheesecake was put in a cold holding unit during the inspection. Please discontinue this practice.

Observed raw shrimp being prepared during the beginning of the inspection. During the inspection customers entered the facility. The employees left the shrimp unattended and began to work on other items. Please make sure to complete a task that requires foods that need to be kept cold before beginning a new process. If a break is to be taken, please move the items back in to cold holding units, if required, and resume once the tasks have been completed.

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

**Description/Corrective Action:** Observed a strainer being used in lieu of the appropriate equipment underneath the three compartment sink. Please obtain adequate equipment.

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

**Description/Corrective Action:** Observed food items adjacent to the freezer inside storage containers without labels. Please make sure to label these dry foods that have been removed from their original packaging.

**General Comments:**

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

All hot holding food items in the hot holding steam table were noted to be above 135°F.

Hand wash station was observed to be fully stocked.

Thank you.

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<b>OWNER NAME:</b> ANGEL SALDANA	<b>CERTIFIED FOOD HANDLER:</b> ANGEL SALDANA	<b>EXP DATE:</b> 8/28/2019	<b>INSPECTOR:</b> Abel Simon - REHS

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One reinspection will be conducted (if needed) at no charge. A service fee is assessed for each additional reinspection required.

RESULTS OF EVALUATION:  PASS  NEEDS IMPROVEMENT  FAIL

Reinspection Required: Yes:  No:

Reinspection Date (on or after): N/A

Potential Food Safety All Star:

*Ara A Ramirez*

Received By:

*Abel Simon - REHS*

Agency Representative

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<b>FACILITY NAME:</b> LA IGUANA RESTAURANT	<b>BUSINESS PHONE:</b> (559) 924-0578	<b>RECORD ID#:</b> PR0009591	<b>DATE:</b> August 27, 2015
<b>FACILITY SITE ADDRESS:</b> 1208 N LEMOORE AVE	<b>CITY:</b> LEMOORE	<b>ZIP CODE:</b> 93245	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> ANGEL SALDANA	<b>CERTIFIED FOOD HANDLER:</b> ANGEL SALDANA	<b>EXP DATE:</b> 8/28/2019	<b>INSPECTOR:</b> Veronica Ochoa -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 COLD HOLDING TEMPERATURE(S) [HSC 113996]

Description/Corrective Action: The preparation cold holding unit measured between 58-61F. The unit could have been out of temperature due to the recent lunch rush. However, it is important that the person in charge monitor the unit to ensure that it is maintaining food temperatures at 41F or below.

Violation: OTHER PERMIT VIOLATION

Description/Corrective Action: The facility removed the commercial freezer that was adjacent to the ice machine and replaced it with a non-commercial chest freezer. Non-commercial equipment cannot be utilized at a food facility. Therefore, the commercial freezer must be brought in to be utilized and the chest freezer must be removed.

General Comments:

Today's routine inspection revealed that the facility properly remodeled the kitchen according to the plans submitted. The facility installed a hand wash sink, preparation sink, mop sink, and quarry tile in the kitchen area. The City of Lemoore approved the kitchen remodel.

The facility's cold holding units that store potentially hazardous foods measured at 41F or below.

Rice on the steam table measured at 160F.

Hand wash stations were equipped with hot water, soap, and paper towels.

Please make sure to address the noted violations and to ensure all employees have valid food handler cards.

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:

Received By:

Veronica Ochoa -REHS

Agency Representative

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FOOD SAFETY EVALUATION REPORT

<b>FACILITY NAME:</b> LA IGUANA RESTAURANT	<b>BUSINESS PHONE:</b> (559) 907-2264	<b>RECORD ID#:</b> PR0009591	<b>DATE:</b> September 02, 2014
<b>FACILITY SITE ADDRESS:</b> 1208 N LEMOORE AVE	<b>CITY:</b> LEMOORE	<b>ZIP CODE:</b> 93245	<b>INSPECTION TYPE:</b> CONSTRUCTION/EQUIPMENT INSF
<b>OWNER NAME:</b> ANGEL SALDANA	<b>CERTIFIED FOOD HANDLER:</b> Not Specified	<b>EXP DATE:</b>	<b>INSPECTOR:</b> Veronica Santa Cruz-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:

Today's equipment inspection took place due to the facility having a new owner. During today's inspection, it was noted that the facility needs to be remodeled to include the following:

1. A separate hand wash sink must be installed in the kitchen area.
2. A preparation sink must be installed so that the facility may be able to wash produce and/or thaw food items. This preparation must be indirectly drained into a floor sink.
3. The floor in the kitchen area must be redone. The owner of the facility mentioned that he would like to install quarry tile.
4. The non-functioning cold holding unit must be removed and properly disposed of. This unit is currently located in the facility's kitchen.
5. A mop sink must be installed. The mop sink should be in the back of the facility, possibly near the facility's restroom.

Prior to installing any of the above mentioned items, please submit construction plans to our Department as well as to the City of Lemoore. Our Department would like to have these construction plans no later than October 6, 2014. Once the plans have been submitted and approved, the owner/operator will be able to begin construction.

The cold holding units that the facility is currently utilizing were observed operational. Hot water was available throughout the facility. Food items on the steam table measured well above 135F.

The new owner of the facility took the food manager's course and exam and is currently awaiting his results. When the certificate has been obtained, please make sure our Department receives a copy.

RESULTS OF EVALUATION:  PASS  NEEDS IMPROVEMENT  FAIL

Reinspection Required: Yes:  No:

Reinspection Date (on or after): N/A

Potential Food Safety All Star:

*Angel Saldana*

Received By:

Veronica Santa Cruz-REHS

Agency Representative

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