



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> RESTAURANTE LA CARRETA LLC	<b>BUSINESS PHONE:</b> (559) 386-4671	<b>RECORD ID#:</b> PR0009574	<b>DATE:</b> August 23, 2016
<b>FACILITY SITE ADDRESS:</b> 829 SKYLINE BLVD	<b>CITY:</b> AVENAL	<b>ZIP CODE:</b> 93204	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> RESTAURANTE LA CARRETA LLC/ALEJANDRO MONTOYA	<b>CERTIFIED FOOD MANAGER:</b> MARCUS MONTOYA	<b>EXP DATE:</b> 3/9/2016	<b>INSPECTOR:</b> Vikram Manke

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 FACILITY OR EQUIPMENT [HSC 114161-114182 & 114257]

**Description/Corrective Action:** Excessive grease was observed in the baffles of the exhaust hood. Please clean thoroughly to remove excessive grease.

**Violation:** NO CURRENT CERTIFIED FOOD SAFETY PERSON ON STAFF [HSC 113947-113947.6]

**Description/Corrective Action:** The food safety certification expired in March of 2016. Please renew the certification within 60 days.

**General Comments:**

- Hand wash station had warm water supply, soap, and paper towels.
- Ambient air in the reach-in refrigerator was measured under 41 F.
- Food items in the hot holding unit were measured above 135 F.
- Food safety certifications were reviewed during inspection.
- Flooring underneath the cooking equipment is deteriorated. Please consider replacing the floors in near future.

Please fix the above noted violations.

<b>RESULTS OF EVALUATION:</b> <input type="checkbox"/> PASS <input checked="" type="checkbox"/> NEEDS IMPROVEMENT <input type="checkbox"/> FAIL	<b>Reinspection Required:</b> Yes: <input type="checkbox"/> No: <input checked="" type="checkbox"/>
	<b>Reinspection Date (on or after):</b> <u>          N/A          </u>
	<input type="checkbox"/> Potential Food Safety All Star:

*Andria Lopez*

Received By:

*Vikram Manke*

Agency Representative

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



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<b>FACILITY NAME:</b> RESTAURANTE LA CARRETA LLC	<b>BUSINESS PHONE:</b> (559) 386-4671	<b>RECORD ID#:</b> PR0009574	<b>DATE:</b> December 08, 2015
<b>FACILITY SITE ADDRESS:</b> 829 SKYLINE BLVD	<b>CITY:</b> AVENAL	<b>ZIP CODE:</b> 93204	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> RESTAURANTE LA CARRETA LLC/ALEJANDRO MONTOYA	<b>CERTIFIED FOOD HANDLER:</b> MARCUS MONTOYA	<b>EXP DATE:</b> 3/9/2016	<b>INSPECTOR:</b> Luis Flores - 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 PLUMBING OR LIQUID WASTE DISPOSAL [HSC 114189-114242]

**Description/Corrective Action:** The women's restroom toilet is not properly seated to the floor. A piece of wood wedging was observed placed in an area along the base of the toilet's front leftside for support. Remove the wedge and secure the toilet onto the floor using plumbing chalk material.

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

**Description/Corrective Action:** The women's restroom handwash sink leftside faucet handle is missing and requires replacement.

**Violation:** IMPROPER EXCLUSION OF VERMIN OR ANIMALS [HSC 114259-114259.3]

**Description/Corrective Action:** Rodent droppings were observed on the middle section counter surface to the right of the cash register. Have the droppings cleaned out and sanitize the area with a bleach solution. The area was immediately cleaned upon notification and direction.

Monthly pest control service is contracted for this operation. Have your service tech provide glue traps for abatement purposes.

**General Comments:**

All monitored hot and cold holding food temperatures were observed to meet State Food Code holding temperatures. Other than the listed violations, good food handling practices appear to be utilized in the kitchen area.

<b>RESULTS OF EVALUATION:</b> <input type="checkbox"/> PASS <input checked="" type="checkbox"/> NEEDS IMPROVEMENT <input type="checkbox"/> FAIL	<b>Reinspection Required:</b> Yes: <input type="checkbox"/> No: <input checked="" type="checkbox"/>
	<b>Reinspection Date (on or after):</b> <u>          N/A          </u> <input type="checkbox"/> Potential Food Safety All Star:

*Alejandro Lopez*  
 \_\_\_\_\_  
 Received By:

*Luis Flores - REHS*  
 \_\_\_\_\_  
 Agency Representative

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<b>FACILITY NAME:</b> RESTAURANTE LA CARRETA LLC	<b>BUSINESS PHONE:</b> (559) 386-4671	<b>RECORD ID#:</b> PR0009574	<b>DATE:</b> May 15, 2015
<b>FACILITY SITE ADDRESS:</b> 829 SKYLINE BLVD	<b>CITY:</b> AVENAL	<b>ZIP CODE:</b> 93204	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> RESTAURANTE LA CARRETA LLC	<b>CERTIFIED FOOD HANDLER:</b> MARCUS MONTOYA	<b>EXP DATE:</b> 3/9/2016	<b>INSPECTOR:</b> Vikram Singh

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 FACILITY OR EQUIPMENT [HSC 114161-114182 & 114257]

**Description/Corrective Action:** Grease had accumulated in the baffles of the exhaust system. Please clean the area frequently to avoid accumulation of grease.

**General Comments:**

The hot foods were measured above 135 F.  
Cold holding units were measured at or below 41 F.  
The hand wash station warm water, soap, and paper towels.  
The three compartment sink had dish soap, sanitizer, and hot water supply.  
Food certifications were reviewed and were found to be current.  
Restrooms were observed in satisfactory condition.  
Please correct the above noted violations.

**RESULTS OF EVALUATION:**  PASS  NEEDS IMPROVEMENT  FAIL

**Reinspection Required:** Yes:  No:

**Reinspection Date (on or after):** N/A

Potential Food Safety All Star:

*Andres Lopez*

*Vikram Singh*

Received By:

Agency Representative

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