



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 - COMPLAINT INSPECTION

FACILITY NAME: LAS ESPUELAS INC	BUSINESS PHONE: (559) 924-2814	RECORD ID#: CO0008742	DATE: December 05, 2016
FACILITY SITE ADDRESS: 55 E D ST A	CITY: LEMOORE	ZIP CODE: 93245	INSPECTION TYPE: INITIAL COMPLAINT INSPECTION
OWNER NAME: VICTOR PONCE	CERTIFIED FOOD HANDLER: ALFREDO PONCE	EXP DATE: 3/29/2019	INSPECTOR: Liliana Stransky - REHS

A complaint was recently received by our Department alleging violations of the California Retail Food Code at this facility. In response to the complaint, an inspection of the facility was conducted and our investigation findings are provided below. If violations are noted, then appropriate corrective action is required as listed in the main section of this report. 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.

Inspection Findings and General Comments:

The inspection was prompted by a complaint received by the Department alleging that a packet of La Mision corn tortillas had feces on the exterior. The customer contaminated her hands upon retrieving the packet from the shelf. Reportedly she washed her hands but could not get rid of the smell and had to apply bleach. Her concern was that the packet was not discarded and no one could explain how the feces got on the food product.

Observations:

The manager explained that four packets of La Mision tortillas were observed with fecal matter after the client reported that she touched feces from the tortillas. He explained that these were removed and the shelf was wiped down with water and bleach to disinfect the area. The packages were bagged and placed in the warehouse next to the store to return them to distributor on Tuesday, 12/6/16. The distributor was also contacted to report the incident. The tortillas are delivered to the store in plastic crates and one was found to have fecal matter at the bottom. Today's inspection did not reveal the presence of any contamination on the tortilla packages or the display areas.

The complain is substantiated; however, corrective action was taken by the operator to eliminate further contamination of foods.

Violation: None Noted

Reinspection Required: Yes: No: Reinspection Date (on or after): N/A

Alfredo P

Liliana Stransky - REHS

Received By:

Agency Representative

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



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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: LAS ESPUELAS INC	BUSINESS PHONE: (559) 924-2814	RECORD ID#: PR0009236	DATE: December 05, 2016
FACILITY SITE ADDRESS: 55 E D ST A	CITY: LEMOORE	ZIP CODE: 93245	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: VICTOR PONCE	CERTIFIED FOOD MANAGER: ALFREDO PONCE	EXP DATE: 3/29/2019	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: IMPROPER COLD HOLDING TEMPERATURE(S) [HSC 113996]

Description/Corrective Action: Observed several cooked food items stored at ambient temperature in bins outside the refrigerator. These were kept near the grill to reheat at the time orders are placed. Keep foods under refrigeration at 41F or below at all times. The items were discarded during the inspection.

Violation: IMPROPER FOOD HANDLING PRACTICES [HSC 113961 - 113973]

Description/Corrective Action: An employee was observed cutting and separating raw meat at the same time that she was removing cooked meats from the grill and then placing the cooked meat in a plastic bucket.

Please make sure to separate these tasks to prevent cross contamination and don't place any food items on the floor. Preferably have different employees handle raw and cooked foods to prevent cross contamination.

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

Description/Corrective Action: The ice scoop had a broken handle and it was stored inside the ice machine. Replace the scoop and keep it in a clean receptacle outside the ice machine.

General Comments:

- Observed hand washing stations with soap, paper towels and hot water.
- The refrigeration units were observed at proper temperatures that were at or below 41F.
- The steam table was noted holding foods above 135F.
- Please correct the noted violations as indicated above.

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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:

Alfredo P

Received By:

Liliana Stransky - REHS

Agency Representative

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: LAS ESPUELAS INC	BUSINESS PHONE: (559) 924-2814	RECORD ID#: PR0009236	DATE: June 06, 2016
FACILITY SITE ADDRESS: 55 E D ST A	CITY: LEMOORE	ZIP CODE: 93245	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: VICTOR PONCE	CERTIFIED FOOD MANAGER: ALFREDO PONCE	EXP DATE: 3/29/2019	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: NO CURRENT FOOD HANDLER CARD CERTIFICATES FOR EMPLOYEES

Description/Corrective Action: There were no food handler's cards noted available on site. Site manager stated that most employees have their cards but did not have copies with them. Please provide and keep a copy of the cards on site before the next inspection.

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

Description/Corrective Action: Observed the following two units measuring above 41°F in this facility. The walk-in refrigerator located behind the meat department area was noted to be 45°. The desert and salsa reach in unit located to the right of the meat department on the floor sales area was observed to be at 44°F. All cold holding units should be holding at or below 41°F. Please make sure to adjust the units and monitor that are kept and hold temperatures below 41°F.

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

Description/Corrective Action: Observed frozen meat in plastic container on the floor of the walk-in freezer. Additionally observed items in the walk-in refrigerator to be uncovered and exposed. Make sure all food items being stored are above the floor six inches and covered to avoid and potential cross contamination.

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

Description/Corrective Action: Observed grease and evidence of foods being cooked on the flat grill located next to the steam table. As noted in the previous inspection this grill is not allowed to be used for anything else but heat tortillas and if it was found that this unit was used to grill food items, it would be removed. There were pieces of what appeared to be charred meat and grease on the flat grill. Store manager stated that it is likely that it has happened on a few occasions to heat items other than tortillas. Discontinue this practice and use this grill to only heat tortillas. Owner agrees to not use this unit other than for its initial function which is to warm tortillas.

Observed lights in the hallway where the commercial dough mixer unit to be missing light covers. Additionally, the lights located directly next to it had numerous dead flies and mosquito in the inside of the light cover. Make sure to replace the light cover and clean out the light cover mentioned above.

General Comments:

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