



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: JALISCO MEAT MARKET HANFORD	BUSINESS PHONE: (559) 410-8480	RECORD ID#: PR0009524	DATE: December 12, 2016
FACILITY SITE ADDRESS: 802 S 11TH AVE	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: ADRIAN PARTIDA	CERTIFIED FOOD MANAGER: RENATO MAGANA	EXP DATE: 7/25/2020	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: FOODS FROM UNAPPROVED SOURCES

[HSC 114021 - 114029]

Description/Corrective Action: Observed used wrapping paper for the meats stored over the display case. The operator indicated that they use it every night to cover the raw meat to prevent freezer burns because the temperature drops considerably over night. Discontinue this practice and apply clean paper every day.

Observed a knife inside the cheese display refrigerator. Remove the knife and clean and sanitize it after each use.

Store onion sacs 6" above the floor.

After repairs are done to the self latching device of the back door, please keep it closed to deny pest entry, especially to keep flies out.

General Comments:

The hand washing station had soap, paper towels and hot water.

The refrigeration temperatures for the meat display cases and the walk-in were below 41F.

The general store was noted properly maintained.

No cooking equipment besides the one burner used for the salsa preparation is currently in use.

Please correct the noted violations in a timely manner and thank you for your cooperation.

RESULTS OF EVALUATION: PASS NEEDS IMPROVEMENT FAIL

Reinspection Required: Yes: No:

Reinspection Date (on or after): N/A

Potential Food Safety All Star:

Received By:

Liliana Stransky - 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: JALISCO'S LLC	BUSINESS PHONE: (559) 707-9230	RECORD ID#: PR0000538	DATE: September 12, 2016
FACILITY SITE ADDRESS: 516 E SEVENTH ST	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: JESUS & MARIA ALVAREZ	CERTIFIED FOOD MANAGER: 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: IMPROPER MAINTENANCE OF FACILITY OR EQUIPMENT [HSC 114161-114182 & 114257]

Description/Corrective Action: Freezer boxes are used as prep tables for cutting raw meat and food preparation. Proper cutting tables and food equipment is required. Storage appliances are also required.

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

Description/Corrective Action: The hand soap at the hand washing station was very diluted. Please replace it with a new bottle.

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

Description/Corrective Action: The flooring material is not adequate for a commercial kitchen. The concrete is not sealed and water pools in the cracks and holes making it difficult to keep clean. Repair the floor and apply sealer coating or finished material that will allow for proper daily cleaning.

Do not store pots and pans on the floor. Cooking equipment needs to be kept 6 inches off the floor at all times.

Ceiling tiles and air ducting have excessive grease build up and debris that requires deep cleaning.

Observed employee cleaning cutting boards on the floor. These require washing, rinsing and sanitizing in a three compartment sink that the facility does not have. The two compartment sink also lacks the dimensions necessary to clean the equipment that is used at the facility.

Cover all food product inside the reach-in units, including raw meat containers. Discontinue use of reach in for storage of personal beverages. Remember that personal beverages must be in spill proof containers with lids and straws.

General Comments:

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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.

As it was noted during today's inspection, the kitchen is no longer suitable to meet the food preparation demands for this facility. This is no longer a sanitary environment to prepare food and the potential for cross contamination of foods poses a health and safety concern.

Please develop a corrective action plan that will address the noted deficiencies including a timeline indicating by when you expect to complete the work. Submit your plan to the Department within 30 days from today's inspection. If you have questions or concerns, please contact our Department any time during regular business hours.

Your anticipated cooperation is appreciated.

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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Maria MZ

Received By: _____

Liliana Stransky - REHS

Agency Representative

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