County of Kings - Department of Public Health
Environmental Health Serivces 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:	BUSINESS PHONE:	RECORD ID#:	DATE:
MARISCOS PUERTO VALLARTA	(559) 585-1483	PR0009622	January 11, 2017
FACILITY SITE ADDRESS:	**CITY:**	**ZIP CODE:**	**INSPECTION TYPE:**
920 E LACEY BLVD	HANFORD	93230	2ND+ FOLLOWUP INSPECTION
OWNER NAME:	**CERTIFIED FOOD MANAGER:**	**EXP DATE:**	**INSPECTOR:**
MARISCOS PUERTO VALLARTA	CATALINA RIVAS	4/26/2017	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: None Noted

General Comments:

This is a second follow-up inspection to verify compliance with the violations that were not corrected by the deadline of November 28, 2016.

The following violations were corrected:

1) Alfonso Zapian has obtained food manager certification by Servsafe. His certificate has not arrived by mail; however, he did have an email confirmation verifying he passed the test on 12/12/16 with 97%.

2) The dishwasher had 100ppm of chlorine sanitizer. Test strips were also on hand to verify the concentration.

Thank you for completing the food manager certification requirement. Please remember to always have a manager on site that has successfully passed the food safety training and all new employees have 30 days from their date of hire to obtain their food handler certification.

As previously notified, this is a billable inspection and an invoice will be mailed to you separately. If you have any questions, please contact our Department.

Thank you for your cooperation!

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:

Yareni Luna

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:	BUSINESS PHONE:	RECORD ID#:	DATE:
MARISCOS PUERTO VALLARTA	(559) 585-1483	PR0009622	November 28, 2016
FACILITY SITE ADDRESS:	**CITY:**	**ZIP CODE:**	**INSPECTION TYPE:**
920 E LACEY BLVD	HANFORD	93230	1ST FOLLOW UP INSPECTION
OWNER NAME:	**CERTIFIED FOOD MANAGER:**	**EXP DATE:**	**INSPECTOR:**
MARISCOS PUERTO VALLARTA	Not Specified		Susan Lee-Yang - 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 CLEANING OF UTENSILS AND EQUIPMENT [HSC 114095-114099.5 & 114101-114119]

Description/Corrective Action: Chlorine sanitizer for dishwasher was still noted at 0 ppm.
Call for service immediately. In the meantime, manually wash dishes in the 3-compartment sink.

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

Description/Corrective Action: Per employee, manager has registered someone from the facility to take the Certified Food Manager course/exam.
Submit proof to our office verifying someone is registered for the course/exam.

General Comments:

A follow-up re-inspection was performed today of this facility to verify compliance with required corrective actions for violations noted on the last routine inspection. The following were noted during today's inspection:

-Ambient temperature of small reach-in unit and main cold prep unit were both noted satisfactory.
-Old chemical containers are no longer being used to store food products.
-Observed food products covered.
-Cracked/chipped containers are no longer being used to store food products.

A 2nd and billable re-inspection will be performed to verify compliance with today's noted violations. Should additional re-inspections be required, the facility will be assessed $225 per inspection.

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

Reinspection Required: **Yes:** ☒ **No:** ☐

Reinspection Date (on or after): **12/5/2016**

☐ Potential Food Safety All Star:

Yaveni Lunes

Received By:

Susan Lee-Yang - REHS

Agency Representative

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME:	BUSINESS PHONE:	RECORD ID#:	DATE:
MARISCOS PUERTO VALLARTA	(559) 585-1483	PR0009622	November 21, 2016
FACILITY SITE ADDRESS:	**CITY:**	**ZIP CODE:**	**INSPECTION TYPE:**
920 E LACEY BLVD	HANFORD	93230	ROUTINE INSPECTION
OWNER NAME:	**CERTIFIED FOOD MANAGER:**	**EXP DATE:**	**INSPECTOR:**
MARISCOS PUERTO VALLARTA	Not Specified		Susan Lee-Yang - 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 CERTIFIED FOOD SAFETY PERSON ON STAFF [HSC 113947-113947.6]

Description/Corrective Action: Facility still does not have a certified food manager. Per employee, someone went to take the exam but did not pass.
Have someone register and take the course/exam. Submit proof to our Department no later than this Friday, November 25, 2016 verifying someone has signed up for the course/exam.

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

Description/Corrective Action: Chlorine sanitizer for dishwasher was noted at 0 ppm.
Call for service and ensure chlorine sanitizer is at least 50 ppm.

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

Description/Corrective Action: Ambient of small reach-in unit by waitress area storing salas was noted at 60F.
Remove all food products from this unit. Call for service and ensure unit is able to maintain 41F and below.

Ambient temperature of main cold prep unit across from cook line was noted at 45F.
Lower thermostat and/or call for service and ensure unit is able to maintain 41F and below.

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

Description/Corrective Action: Observed old chemical 5 gal containers being utilized to store food products.
Discontinue this practice immediately and store food products in containers only approved for food storage.

Observed eggs inside walk-in refrigerator stored above vegetables.
Eggs shall be stored below ready-to-eat food products.

Observed numerous food products inside walk-in refrigerator and reach-in freezer uncovered.
Ensure food products are covered to prevent possible cross contamination.

Observed cracked plastic container storing food product inside walk-in unit.
Discard all chipped and/or cracked storage containers, plates and utensils.

General Comments:

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