



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: LA TRAILITA TAQUERIA	BUSINESS PHONE: (559) 572-5257	RECORD ID#: PR0009699	DATE: October 26, 2016
FACILITY SITE ADDRESS: 1750 N 10TH AVE	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: RAFAEL BARRAZA ESCOBEDO	CERTIFIED FOOD MANAGER: RAFAEL BARRAZA	EXP DATE: 5/7/2020	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: IMPROPER MAINTENANCE OF FACILITY OR EQUIPMENT [HSC 114161-114182 & 114257]

Description/Corrective Action: The grease trap (big dipper) needs to be emptied. A small amount of grease was observed surfacing at the top and grease waste odor was detected near the unit.

 Clean and sanitize the inside of the lid of the ice machine on a regular basis.

General Comments:

Routine inspection observations:

 Hot holding temperatures in the steam table were above 165F.
 The prep refrigerator was holding at 38F.
 Food items inside the walk-in had temperature ranges between 39-42F.
 The hand washing station had soap, paper towels and hot water.

Thank you!

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

[Handwritten Signature]

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: LA TRAILITA TAQUERIA	BUSINESS PHONE: (559) 572-5257	RECORD ID#: PR0009699	DATE: April 07, 2016
FACILITY SITE ADDRESS: 1750 N 10TH AVE	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: RAFAEL BARRAZA ESCOBEDO	CERTIFIED FOOD HANDLER: RAFAEL BARRAZA	EXP DATE: 5/7/2020	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 & EQUIPMENT NOT PROTECTED FROM CONTAMINATION [HSC 113980, 114025-114027]

Description/Corrective Action: Employees cannot drink or eat food in the food preparation areas. Use only disposable cups with lids and straws for employee beverages.

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

Description/Corrective Action: Keep shelled eggs refrigerated when not in use. Observed bowl of eggs at room temperature. This violation was corrected.

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

Description/Corrective Action: Observed leaded plates used to serve food. The lead coating of the plates can leach into the food and contaminate it. These cannot be used for food preparation or for serving food. Use them only for decorative purposes, such as the napkin holders on the tables.

General Comments:

Observed proper cold and hot holding temperatures of potentially hazardous foods.
 Observed hand washing stations stocked with soap and paper towels.
 Food storage inside the walk-in was observed properly organized to prevent cross contamination.

Please correct the noted violations in a timely manner.

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): <u> N/A </u>
	<input type="checkbox"/> Potential Food Safety All Star:

Rafael Barraza

Received By: _____

Liliana Stransky - REHS

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: LA TRAILITA TAQUERIA	BUSINESS PHONE: (559) 572-5257	RECORD ID#: PR0009699	DATE: October 06, 2015
FACILITY SITE ADDRESS: 1750 N 10TH AVE	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: RAFAEL BARRAZA ESCOBEDO	CERTIFIED FOOD HANDLER: RAFAEL BARRAZA	EXP DATE: 5/7/2020	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: IMPROPER COLD HOLDING TEMPERATURE(S) [HSC 113996]

Description/Corrective Action: The walk-in unit was at 49F and so were most of the foods stored inside. Have this unit serviced and monitor temperature. Transfer foods to a different unit or the freezer until the refrigerator is able to hold at 41F or below.

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

Description/Corrective Action: The steam table cannot be used to reheat foods. The carne asada and rice were below 135F. These items have to be reheated to 165F on the stove top or the microwave before they are placed in the steam table for hot holding.

General Comments:

Observed the hand washing station with soap and paper towels. Hot water was also available. The steam table was noted holding hot foods above 135F. Please monitor temperatures of food with the digital thermometer that was provided.

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

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