



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/health/ehs

FOOD SAFETY EVALUATION REPORT

FACILITY NAME: LA MORENITA MARKET	BUSINESS PHONE: (559) 992-5793	RECORD ID#: PR0000645	DATE: January 24, 2012
FACILITY SITE ADDRESS: 916 WHITLEY AVE	CITY: CORCORAN	ZIP CODE: 93212	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: LUIS ALBERTO ESPARZA	CERTIFIED FOOD HANDLER: HECTOR GAMEZ	EXP DATE: 10/13/2013	INSPECTOR: Troy Hommerding-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: Meat display an Ranged from 39°F to 44°F, please monitor this Case. All items must be Cold held at 41 °F or below. Items probed inside the display case ranged Approximately the same temperature as noted.

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

Description/Corrective Action: Some utensils were noted sitting in a large batch of Salsa, a wooden spoon and plastic cup. Please remove, as this could lead to cross-contamination from bare hand contact.

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

Description/Corrective Action: Uv fly light sticky pads are in need of changing. Please change the Uv fly light sticky pads.

Violation: UNNECESSARY ITEMS AND LITER (HSC 114257.1)

Description/Corrective Action: Propane tank Connected to a large burner unit was observed today in the break area. the meat department personal stated this is used to cook food for the employees. please Remove this unit from the building. This facility may not use this unit for cooking inside this facility.

General Comments:

General store area is satisfactory. Employee restroom was noted stocked. Hand wash sink in the meat department was noted stocked today.

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

Received By:

Troy Hommerding-REHS

Agency Representative

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



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/health/ehs

FOOD SAFETY EVALUATION REPORT

FACILITY NAME: LA MORENITA MARKET	BUSINESS PHONE: (559) 992-5793	RECORD ID#: PR0000645	DATE: June 21, 2011
FACILITY SITE ADDRESS: 916 WHITLEY AVE	CITY: CORCORAN	ZIP CODE: 93212	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: LUIS ALBERTO ESPARZA	CERTIFIED FOOD HANDLER: HECTOR GAMEZ	EXP DATE: 10/13/2013	INSPECTOR: Lee Johnson - 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 LABEL FOR FOOD OR FOOD ADDITIVE THAT INCLUDES FAT.

Description/Corrective Action: Please label the bagged nopalitos with content, store name and weight.

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

Description/Corrective Action: The storage room near the office is in need of cleaning and organization to remove expired or damaged product. The microwave table is in need of cleaning (cleaned during inspection). The sales area in general is in need of cleaning.

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

Description/Corrective Action: See dumpster comment regarding fly control

Violation: IMPROPER REFUSE STORAGE OR DISPOSAL [HSC 114244-114245.8]

Description/Corrective Action: Numerous empty boxes were noted in the rear store room near the restroom. Please remove empty boxes to outside. Numerous flies were noted in the dumpster area, due to a large number of empty boxes and the fact that the dumpster is uncovered and very dirty. The dumpster requires thorough cleaning or replacement. Insure that all waste going into the dumpster is properly bagged or contained to prevent leaking.

General Comments:

All cold temperatures were satisfactory today. All hand wash sinks were fully stocked.

Thank you.

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:

Received By:

Lee Johnson - REHS

Agency Representative

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



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/health/ehs

FOOD SAFETY EVALUATION REPORT

FACILITY NAME: LA MORENITA MARKET	BUSINESS PHONE: (559) 992-5793	RECORD ID#: PR0000645	DATE: September 03, 2010
FACILITY SITE ADDRESS: 916 WHITLEY AVE	CITY: CORCORAN	ZIP CODE: 93212	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: LUIS ALBERTO ESPARZA	CERTIFIED FOOD HANDLER: SILVIA MINERO	EXP DATE: 12/17/2010	INSPECTOR: Lee Johnson - 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: Please provide light to produce refrigerator in back of store. Light does not work.

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

Description/Corrective Action: Ice scoop in ice machine was stored so that the handle was contacting the ice. Please store the scoop in such a way that it does not contact the ice.

General Comments:

All cold temperatures checked today were satisfactory. Cleanliness was noted to be improved today, but still requires additional and ongoing attention. Pest control service is provided twice a month, and appears to be effective. Thank you.

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:

Lee Johnson - REHS

Agency Representative

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