



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: TAQUERIA Y MARISCOS LA FIESTA TALPA	BUSINESS PHONE: (559) 992-9838	RECORD ID#: PR0005622	DATE: December 10, 2009
FACILITY SITE ADDRESS: 938 CHASE AVE	CITY: CORCORAN	ZIP CODE: 93212	INSPECTION TYPE: 1ST FOLLOW UP INSPECTION
OWNER NAME: MARIA AZUCENA GARCIA NUNEZ	CERTIFIED FOOD HANDLER: MARIA NUNEZ	EXP DATE: 8/1/2014	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: None Noted

General Comments:

All hot holding temps checked today were satisfactory. 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: _____

Lee Johnson - 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: TAQUERIA Y MARISCOS LA FIESTA TALPA	BUSINESS PHONE: (559) 992-9838	RECORD ID#: PR0005622	DATE: December 04, 2009
FACILITY SITE ADDRESS: 938 CHASE AVE	CITY: CORCORAN	ZIP CODE: 93212	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: MARIA AZUCENA GARCIA NUNEZ	CERTIFIED FOOD HANDLER: MARIA NUNEZ	EXP DATE: 8/1/2014	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 HOT HOLDING TEMPERATURE(S) [HSC 113996]

Description/Corrective Action: Beans in the steam table measured 115F. All hot foods must be held at at least 135F as verified regularly by your digital probe thermometer. Reheat to 165F before returning the beans to the steam table.

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

Description/Corrective Action: Please install a self-closure device on the men's restroom door.

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

Description/Corrective Action: Please clean the microwave oven to remove accumulated food residue.

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

Description/Corrective Action: Tortilla masa was noted stored uncovered. Please keep all bulk items covered when not accessing.

Cooked chili verde was noted in the True reach in refrigerator beneath raw foods (shrimp and tripa). Raw foods must be stored so that they are incapable of contaminating cooked foods.

The light bulbs above the dish washing station lack covers. Please provide to prevent accidental breakage into dishware.

General Comments:

All cold temperatures checked today were satisfactory (41F or less). Hand wash stations are fully stocked.

One free reinspection will occur on or after 12/10. If additional reinspections are required after that you will be billed \$210 per inspection.

Thank you.

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FACILITY NAME: TAQUERIA Y MARISCOS LA FIESTA TALPA	BUSINESS PHONE: (559) 992-9838	RECORD ID#: PR0005622	DATE: December 04, 2009
FACILITY SITE ADDRESS: 938 CHASE AVE	CITY: CORCORAN	ZIP CODE: 93212	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: MARIA AZUCENA GARCIA NUNEZ	CERTIFIED FOOD HANDLER: MARIA NUNEZ	EXP DATE: 8/1/2014	INSPECTOR: Lee Johnson - REHS

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RESULTS OF EVALUATION: <input type="checkbox"/> PASS <input checked="" type="checkbox"/> NEEDS IMPROVEMENT <input type="checkbox"/> FAIL	Reinspection Required: Yes: <input checked="" type="checkbox"/> No: <input type="checkbox"/> Reinspection Date (on or after): <u>12/10/2009</u> <input type="checkbox"/> Potential Food Safety All Star:
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Maria Nunez

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: TAQUERIA Y MARISCOS LA FIESTA TALPA	BUSINESS PHONE: (559) 992-9838	RECORD ID#: PR0005622	DATE: September 11, 2009
FACILITY SITE ADDRESS: 938 CHASE AVE	CITY: CORCORAN	ZIP CODE: 93212	INSPECTION TYPE: CONSTRUCTION/EQUIPMENT INSF
OWNER NAME: MARIA AZUCENA GARCIA NUNEZ	CERTIFIED FOOD HANDLER: MARIA NUNEZ	EXP DATE: 8/1/2014	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: None Noted

General Comments:

Construction Inspection for a new restaurant in an existing structure. All equipment is clean and functional. New hood has been installed.

Please do the following prior to opening:

Secure the CO2 tank to the soda syrup rack with a chain to prevent tip over.

Provide a cover to the exposed light bulbs in the back room.

Remove the accumulated empty boxes from the side yard.

Provide a self-closure device to the men's restroom door.

Fees have been paid. OK to open for business once the above has been accomplished.

Thank you and good luck.

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