

INSPECTION REPORT

KINGS COUNTY HEALTH DEPARTMENT
DIVISION OF ENVIRONMENTAL
HEALTH SERVICES
<http://www.countyofkings.com/health/ehs>



330 CAMPUS DRIVE
HANFORD, CA 93230
(559) 584-1411
FAX: (559) 584-6040

BUSINESS NAME:	<u>Arsenio's Mexican Food</u>	DATE:	<u>2-6-12</u>
ADDRESS:	<u>11095 W. Lacey Blvd / Hanford, CA</u>		
OWNER/OPERATOR	_____		
PHONE #:	LIC PLATE #:	PROGRAM:	<u>1614</u>

** Routine Inspection **

No violations were noted during today's inspection. The following are good observations:

- ⊗ The hand washing stations were stocked with soap and paper towels.
- ⊗ All hot-holding temperatures were observed above 135°F
- ⊗ Cold storage units were at 41°F or below and they were observed clean and organized.
- ⊗ The facility is maintained in excellent sanitary condition.
- ⊗ Please have all employees obtain food handler certification by 7/1/2012

Inspection Result - PASS

Inspector:

Liliana Stransky
Liliana Stransky

Received by:

Mariana Solgado

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County of Kings - Department of Public Health

Environmental Health Services Division

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: ARSENIOS MEXICAN FOOD	BUSINESS PHONE: (559) 583-0359	RECORD ID#: PR0008387	DATE: March 30, 2011
FACILITY SITE ADDRESS: 1695 W LACEY	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: ARSENIOS MEXICAN FOOD	CERTIFIED FOOD HANDLER: LUCIA LOPEZ	EXP DATE: 3/24/2013	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: None Noted

General Comments:

Observed all hot and cold foods at appropriate temperatures.
 Hand washing facilities were observed stocked with soap and paper towels.
 The walk-in was observed well organized.
 A digital thermometer is available, but temperature monitoring is not recorded at this time. Record daily temperatures of potentially hazardous foods in order to qualify for the "all star food safety award" program.
 Overall the facility is maintained in excellent condition.

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:

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: ARSENIOS MEXICAN FOOD	BUSINESS PHONE: (559) 583-0359	RECORD ID#: PR0008387	DATE: September 17, 2010
FACILITY SITE ADDRESS: 1695 W LACEY	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: ARSENIOS MEXICAN FOOD	CERTIFIED FOOD HANDLER: LUCIA LOPEZ	EXP DATE: 3/24/2013	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: OTHER PERMIT VIOLATION

Description/Corrective Action: As a reminder, employees need to eat during their breaks and not while their preparing food. Please discontinue this practice.

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

Description/Corrective Action: Observed some of the foods inside the walk-in slightly above 41F. Recommend the use of 4" stainless steel pans for food storage instead of plastic ones. The plastic pans trap heat and prevent faster cooling of foods.

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

Description/Corrective Action: No chlorine was observed in the final rinse cycle for manual dishwashing. Please substitute with fresh water and add bleach to dilute solution to 100 ppm.

General Comments:

All hot holding temperatures were observed above 135°F. The hand washing facilities were stocked with soap and paper towels. Overall the restaurant was observed clean and very organized.

Please correct the noted violations in a timely manner.

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

Received By: _____

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