



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

<b>FACILITY NAME:</b> CISNEROS TAQUERIA #2	<b>BUSINESS PHONE:</b> (559) 582-6549	<b>RECORD ID#:</b> PR0003900	<b>DATE:</b> September 30, 2009
<b>FACILITY SITE ADDRESS:</b> 112 W HANFORD/ARMONA RD	<b>CITY:</b> HANFORD	<b>ZIP CODE:</b> 93230	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> JOSE CISNEROS	<b>CERTIFIED FOOD HANDLER:</b> NATIVIDAD CISNEROS	<b>EXP DATE:</b> 6/30/2010	<b>INSPECTOR:</b> 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:** Remember to always store raw meats at the lowest shelf inside the refrigerator. This will prevent any risk of cross contamination with other cooked items and/or ready to eat foods.

**General Comments:**

Observed hot and cold holding temperatures within satisfactory ranges.  
Observed all hand washing stations stocked with soap, paper towels and hot water was also available.  
Overall facility was observed clean and well maintained.  
Recommend repainting shelves inside dry storage closet.

Thank you!

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

*Roberto Cisneros*

*Liliana Stransky - REHS*

Received By: \_\_\_\_\_

Agency Representative

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



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<b>FACILITY NAME:</b> CISNEROS TAQUERIA #2	<b>BUSINESS PHONE:</b> (559) 582-6549	<b>RECORD ID#:</b> PR0003900	<b>DATE:</b> January 07, 2009
<b>FACILITY SITE ADDRESS:</b> 112 W HANFORD/ARMONA RD	<b>CITY:</b> HANFORD	<b>ZIP CODE:</b> 93230	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> JOSE G CISNEROS	<b>CERTIFIED FOOD HANDLER:</b> NATIVIDAD CISNEROS	<b>EXP DATE:</b> 6/30/2010	<b>INSPECTOR:</b> Liliana Stransky

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:

Hot-holding temperatures were above 135 F.  
Cold-holding temperatures were at or below 41F.  
The hand washing facilities were stocked with soap and paper towels. Hot water was also available.  
Please remember to promptly place cooked meats in the refrigerator after they cool down and do not leave them at ambient temperature for longer than necessary.  
Thank you!

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

*Roberto Cisneros*

*Liliana Stransky*

Received By: \_\_\_\_\_

Environmental Health Specialist

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<b>FACILITY NAME:</b> CISNEROS TAQUERIA #2	<b>BUSINESS PHONE:</b> (559) 582-6549	<b>RECORD ID#:</b> PR0003900	<b>DATE:</b> July 24, 2008
<b>FACILITY SITE ADDRESS:</b> 112 W HANFORD/ARMONA RD	<b>CITY:</b> HANFORD	<b>ZIP CODE:</b> 93230	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> JOSE G CISNEROS	<b>CERTIFIED FOOD HANDLER:</b> NATIVIDAD CISNEROS	<b>EXP DATE:</b> 6/30/2010	<b>INSPECTOR:</b> Susan Lee-Yang

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 in the front reach in-unit was measured at 50° F. Advised operator to break down meat into shallow stainless steel pans to allow meat to cool faster.

Reach-in unit in the cooking area was measured at 50° F. Please adjust temperature on unit to maintain at 41°F or below at all times. Also, don't over stock/pack unit.

General Comments:

All handwash stations were stocked with soap and papertowels.

Facility uses digital thermometer to take temperatures of food.

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

*Roberto Cisneros*

*Susan Lee-Yang*

Received By:

Environmental Health Specialist

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