



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: CISNEROS TAQUERIA #2	BUSINESS PHONE: (559) 582-6549	RECORD ID#: PR0003900	DATE: May 18, 2011
FACILITY SITE ADDRESS: 112 W HANFORD-ARMONA RD	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: JOSE CISNEROS	CERTIFIED FOOD HANDLER: NATIVIDAD CISNEROS	EXP DATE: 4/30/2015	INSPECTOR: Susan Lee-Yang - 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: Carne asada on the steam table was noted below 135° F. Advised operator to portion less meat into container on the steam table and raise the temperature of the steam table.

General Comments:

Hand wash station and restroom had hot water, soap, and paper towels.

All cold holding units were noted at or below 41°F.

Facility is clean and maintained.

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:

Roberto Cisneros

Susan Lee-Yang - REHS

Received By:

Agency Representative

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



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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: CISNEROS TAQUERIA #2	BUSINESS PHONE: (559) 582-6549	RECORD ID#: PR0003900	DATE: November 18, 2010
FACILITY SITE ADDRESS: 112 W HANFORD-ARMONA RD	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: JOSE CISNEROS	CERTIFIED FOOD HANDLER: NATIVIDAD CISNEROS	EXP DATE: 4/30/2015	INSPECTOR: Susan Lee-Yang - 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: Reach-in refrigerator in the kitchen was noted at 44°F-48°F. Please lower thermostat and replace door seal so that unit is able to maintain 41° For below at all times.

General Comments:

- Observed hand wash stations stocked with soap and paper towels.
- Carne asada on the steam table was noted above 135°F.
- Observed restroom clean and maintained.
- Facility is in satisfactory operating condition.

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: Jose Cisneros

Susan Lee-Yang - REHS
Agency Representative

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FOOD SAFETY EVALUATION REPORT

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

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): _____ 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