



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: EL NOPAL RESTAURANT	BUSINESS PHONE: (559) 583-7223	RECORD ID#: PR0000504	DATE: April 07, 2011
FACILITY SITE ADDRESS: 418 N IRWIN ST	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: 1ST FOLLOW UP INSPECTION
OWNER NAME: RODOLFO RODRIGUEZ	CERTIFIED FOOD HANDLER: Not Specified	EXP DATE:	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:

Conducted first follow-up inspection to verify compliance for previous noted violations. Today's findings revealed the following:

- 1) The facility was observed clean and organized.
- 2) The refrigeration units were cleaned out, and old food product was discarded.
- 3) Observed all cooking equipment clean and without grease accumulation. The kitchen was also painted.
- 4) Declutter of the facility has improved. Please continue to remove excess clutter to prevent a potential harborage of pests.

The improvements made to date are greatly appreciated. Please continue to maintain a daily cleaning schedule to prevent food debris and grease accumulation.

Forward the food safety certification results once obtained. The operator is scheduled to attend the class on 4/30/11.

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:

Copy given to operator
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: EL NOPAL RESTAURANT	BUSINESS PHONE: (559) 583-7223	RECORD ID#: PR0000504	DATE: March 30, 2011
FACILITY SITE ADDRESS: 418 N IRWIN ST	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: RODOLFO RODRIGUEZ	CERTIFIED FOOD HANDLER: Not Specified	EXP DATE:	INSPECTOR: Liliana Stransky - REHS

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Violation: OTHER PERMIT VIOLATION

Description/Corrective Action: Only use food grade equipment for food preparation practices. Observed and removed the use of a paint brush for butter/grease application on the grill.

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

Description/Corrective Action: The facility was observed unsanitary and cluttered. Food and grease debris was observed throughout. The hood filters were noted with accumulation of grease. They must be cleaned as often as necessary. The deep frying oil needs to be changed as it was noted black and cloudy. Establish a daily cleaning schedule to address the present condition of the facility.

Violation: UNNECESSARY ITEMS AND LITER (HSC 114257.1)

Description/Corrective Action: Remove all clutter from the facility. Refer to the previous violation.

Violation: FACILITY DOES NOT HAVE A VALID PERMIT [HSC 114381 (a)]

Description/Corrective Action: The food vending permit expired on 3/1/11. Renew the permit by no later than 5pm on Thursday 3/31/11 to avoid closure.

Violation: NO CURRENT CERTIFIED FOOD SAFETY PERSON ON STAFF [HSC 113947-113947.6]

Description/Corrective Action: The facility has been open for approximately a year without a food handler certificate from any of its employees. Food safety certification is required in 30 days. Proof of class registration is also required by no later than April 6, 2011.

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

Description/Corrective Action: Lack of proper cleaning for all cooking equipment and counter surfaces can lead to the potential of cross contamination of food product. Refer to improper maintenance of facility violation and clean all food preparation surfaces as often as needed throughout the day.

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

Description/Corrective Action: Obtain test strips to determine the adequate concentration of bleach for the sanitizing solution used in the 3 compartment sink. The Cl concentration must be 100 ppm.

Violation: FOODS FROM UNAPPROVED SOURCES [HSC 114021 - 114029]

Description/Corrective Action: Observed Kirkland rotisserie chicken sold at Costco, being portioned out and re-sold at the facility. Although food from Costco comes from approved sources, their prepared food is only to be bought by the consumer and not to be used at any restaurant as part of their food preparation. Discontinue this practice immediately.

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

Description/Corrective Action: The walk-in refrigeration unit was observed at 53° F. Operator adjusted thermostat and transferred potentially hazardous foods to other functional units. Operator was told to discard all moldy food product, and to keep all food product covered to prevent cross contamination. The walk-in can only be used to store non-potentially hazardous foods until it can hold temperature at or below 41°F.

General Comments:

One re-inspection will be done to verify compliance at no charge. If additional re-inspections are required, you will be billed separately for each at \$220 per re-inspection.

RESULTS OF EVALUATION: <input type="checkbox"/> PASS <input type="checkbox"/> NEEDS IMPROVEMENT <input checked="" type="checkbox"/> FAIL	Reinspection Required: Yes: <input checked="" type="checkbox"/> No: <input type="checkbox"/>
	Reinspection Date (on or after): <u>4/6/2011</u> <input type="checkbox"/> Potential Food Safety All Star:

Rodolfo Rodriguez

Received By:

Liliana Stransky - REHS

Agency Representative

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