



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 TARASCO RESTAURANT	BUSINESS PHONE: (559) 589-1111	RECORD ID#: PR0005518	DATE: April 04, 2012
FACILITY SITE ADDRESS: 114 W SEVENTH ST	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: SAUL ESPINOZA	CERTIFIED FOOD HANDLER: SAUL ESPINOZA	EXP DATE: 10/20/2015	INSPECTOR: Luis Flores

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

Description/Corrective Action:

1. The kitchen walk-box cooler ambient temperature was monitored at 47 F. Prepared foods checked in the unit were also temped at or around the same temperature. The kitchen manager revealed the unit was recently determined to be in some disrepair and worked on by a technician. The facility manager reported that a technician was contacted again and a service call will be made at around 2 PM this afternoon. Ensure the walk-in unit is properly repaired and monitor the unit closely to verify a refrigeration temperature of below 41 F will be maintained in order to cool and hold foods at least at this temperature. Contact our office with an update by tomorrow morning.
2. A drain pipe leak was observed beneath the automatic dishwash machine. Repair the leak.

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

Description/Corrective Action: Refer to the kitchen walk-box refrigeration unit violation.

General Comments:

All hot food and other refrigerated food temperatures monitored met the State Food Code holding requirements. With the exception of the kitchen walk-in box temperature issue at this time, the facility was observed to be in good operational condition. Of note, general food preparation and handling was observed to be good.

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:

Claudia Espinoza

Received By:

Luis Flores

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 TARASCO RESTAURANT	BUSINESS PHONE: (559) 589-1111	RECORD ID#: PR0005518	DATE: July 20, 2011
FACILITY SITE ADDRESS: 114 W SEVENTH ST	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: SAUL ESPINOZA	CERTIFIED FOOD HANDLER: SAUL ESPINOZA	EXP DATE: 10/20/2015	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: FOODS & EQUIPMENT NOT PROTECTED FROM CONTAMINATION [HSC 113980, 114025-114027]

Description/Corrective Action: Please make sure all food is covered. Also, please make sure raw meat is stored below all other foods.

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

Description/Corrective Action: Three compartment sink in the kitchen was noted to have a damaged faucet; please fix. The pipe to the floor drain for the dishwasher is too low, please adjust pipe so it is not touching the basket. Also, mildew was noted in the interior ice machine, please clean it.

Violation: RESTROOM FACILITIES NOT MAINTAINED [HSC 114250 & 114276]

Description/Corrective Action: Hot water was shut off in the women's restroom; this was corrected during the inspection. Also, the faucet handle in the men's restroom was noted broken; please fit.

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

Description/Corrective Action: Walk-in ambient temperature was noted at 43 degrees. Monitor and make sure temperatures are kept below 41 degrees.

General Comments:

Handwash station had soap, hot water, and paper towels. Hot food was all noted to be above 135 degrees F (rice, beans, chicken).

Please correct noted violations to prevent further regulatory action.

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:

Saul Espinoza

Received By:

Susan Lee-Yang - REHS

Agency Representative

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: EL TARASCO RESTAURANT	BUSINESS PHONE: (559) 589-1111	RECORD ID#: PR0005518	DATE: January 27, 2011
FACILITY SITE ADDRESS: 114 W SEVENTH ST	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: SAUL ESPINOZA	CERTIFIED FOOD HANDLER: SAUL ESPINOZA	EXP DATE: 10/20/2015	INSPECTOR: Yatee Patel - 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: Walk-in measured 45 °F. This seems to be an ongoing problem. Please fix unit ASAP and keep monitoring.

General Comments:

All hot and final cooking food temperatures monitored today were satisfactory.

Keep sanitize strips available at all times to monitor concentration level.

Recommend replacing the dial probe thermometer with a digital thermocouple thermometer for more accurate measurements.

Hand washing stations were fully stocked.

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:

Received By: _____

Yatee Patel - REHS
Agency Representative

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