



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: LA FIESTA MEAT MARKET	BUSINESS PHONE: (559) 587-1074	RECORD ID#: PR0000163	DATE: April 19, 2012
FACILITY SITE ADDRESS: 110 N GREEN ST	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: 1ST FOLLOW UP INSPECTION
OWNER NAME: CONSUELO OLIVERA	CERTIFIED FOOD HANDLER: Arturo Velazquez	EXP DATE: 6/29/2015	INSPECTOR: Kimberly Marquez

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

Description/Corrective Action: REPEAT: Observed dried build up inside grinder. Please clean and maintain clean.

Violation: IMPROPER FOOD HANDLING PRACTICES [HSC 113961 - 113973]

Description/Corrective Action: Observed 5 pigs hanging on hooks at room temperature near walk in freezer. Please cut one pig at a time and place remaining pigs in walk in refrigerator.

General Comments:

A follow-up re-inspection was performed today of this facility to verify compliance with required corrective actions for violations noted on the last routine inspection. The following was noted during today's: food elevated 6 inches of the floor, raw food stored on bottom shelf and in separate containers, and a clean ice machine.

There is still a few areas of opportunities that need to be addressed. Please fix noted violations.

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:

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Received By:

Kimberly Marquez

Agency Representative

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



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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: LA FIESTA MEAT MARKET	BUSINESS PHONE: (559) 587-1074	RECORD ID#: PR0000163	DATE: March 30, 2012
FACILITY SITE ADDRESS: 110 N GREEN ST	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: CONSUELO OLIVERA	CERTIFIED FOOD HANDLER: Arturo Velazquez	EXP DATE: 6/29/2015	INSPECTOR: Kimberly Marquez

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: RESTROOM FACILITIES NOT MAINTAINED [HSC 114250 & 114276]

Description/Corrective Action: Observed door not self closing in employee restroom. Please fix.

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

Description/Corrective Action: Observed facility in need of detail cleaning. Please focus on cleaning all equipment: reach in refrigerator, reach in freezer, front service case, gaskets, doors, handles and floors under equipment.

Observed broken hood vent with heavy grease build up. Please address issue.

Violation: IMPROPER FOOD HANDLING PRACTICES [HSC 113961 - 113973]

Description/Corrective Action: Observed 3 boxes of food on floor in walk in refrigerator. Please elevate food 6 inches off the floor to prevent cross contamination.

Observed raw chicken stored above raw beef, and raw eggs stored above ready to eat food. Please separate raw food and ready to eat food and store raw beef above raw chicken to prevent cross contamination.

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

Description/Corrective Action: Observed accumulation of dried build up inside meat grinder, black mold inside ice machine. Please clean and maintain clean.

General Comments:

A re-inspection will be performed at no charge to verify compliance with today's noted violations. Should additional re-inspections be required, the facility will be assessed \$220 per inspection. A re-inspection will be conducted on or after April 11, 2012.

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RESULTS OF EVALUATION: <input type="checkbox"/> PASS <input checked="" type="checkbox"/> NEEDS IMPROVEMENT <input type="checkbox"/> FAIL	Reinspection Required: Yes: <input checked="" type="checkbox"/> No: <input type="checkbox"/> Reinspection Date (on or after): <u>4/11/2012</u> <input type="checkbox"/> Potential Food Safety All Star:
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Kimberly Marquez

Received By: _____

Agency Representative _____

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