



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 MEXICAN RESTAURANT	BUSINESS PHONE: (559) 583-8775	RECORD ID#: PR0000139	DATE: April 19, 2012
FACILITY SITE ADDRESS: 106 N GREEN ST	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: 1ST FOLLOW UP INSPECTION
OWNER NAME: CONSUELO OLIVERA	CERTIFIED FOOD HANDLER: OSCAR RODRIGUEZ	EXP DATE: 12/19/2012	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 MAINTENANCE OF FACILITY OR EQUIPMENT [HSC 114161-114182 & 114257]

Description/Corrective Action: REPEAT: Observed men's public restroom hand sink noted at 78F. Please increase water temperature to at least 100F to ensure proper hand washing.

Violation: IMPROPER HOLDING OF RAW SHELL EGGS [HSC 114373]

Description/Corrective Action: REPEAT: Observed raw eggs stored above ready to eat food in reach in refrigerator at cookline. Please store raw potentially hazardous food on bottom shelf to prevent cross contamination.

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

Description/Corrective Action: Observed soup noted at 49F and raw beef at 48F in reach in refrigerator at cook line. Ambient temperature of unit noted at 53F. Also observed reach in refrigerator located near soda machine at 55F where milk is stored. Please do not use refrigerators until fixed.

Violation: OTHER PERMIT VIOLATION

Description/Corrective Action: Observed card board on floor at cook line. Please discontinue.

Violation: IMPROPER COOLING PROCEDURES [HSC 114002 & 114002.1]

Description/Corrective Action: REPEAT: Observed large plastic containers used to store food in walk in refrigerator. Observed rice noted at 44F and soup noted at 44F in walk in refrigerator. Please use shallow metal containers. Food should be cooled rapidly to 70F within 2 hours and from 41F within 4 hours.

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: Dish machine thermometer fixed, no pest activity observed at the of inspection, facility has conquest pest control who last serviced facility on April 10, 2012, 3 compartment sink fixed at bar, leak at men's public hand sink fixed. However there is still several areas that need to be addressed.

A 2nd re-inspection is required, the facility will be assessed \$220. Should additional re-inspections be required the facility will be assessed additional \$220 per each additional re-inspection. A 2nd follow up re-inspection will be conducted on or after April 30, 2012.

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



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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>4/30/2012</u> <input type="checkbox"/> Potential Food Safety All Star:
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[Handwritten Signature]

Received By:

Kimberly Marquez

Agency Representative

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: LA FIESTA MEXICAN RESTAURANT	BUSINESS PHONE: (559) 583-8775	RECORD ID#: PR0000139	DATE: March 30, 2012
FACILITY SITE ADDRESS: 106 N GREEN ST	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: CONSUELO OLIVERA	CERTIFIED FOOD HANDLER: OSCAR RODRIGUEZ	EXP DATE: 12/19/2012	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: FOODS & EQUIPMENT NOT PROTECTED FROM CONTAMINATION [HSC 113980, 114025-114027]

Description/Corrective Action: Observed raw fish stored next to ready to eat food in reach in refrigerator and lettuce sitting on top of raw fish in walk in refrigerator. Please reorganize units to prevent cross contamination.

Violation: IMPROPER MAINTENANCE OF HANDWASH FACILITIES [HSC 113953 - 113593.2]

Description/Corrective Action: Observed facility in need of detail cleaning. Please focus on cleaning all equipment: reach in refrigerators, gaskets, handles, doors, under shelving, fan guards in walk in refrigerator and reach in refrigerators and dish machine.

Observed structural issues that need attention: leak at hand sink in mens public restroom, 3 compartment sink deteriorated and leaking at bar, tiles under dish machine, and prep area.

Observed dish machine thermometer broken. Please fix.

Violation: VERMIN INFESTATION [HSC 114259.1]

Description/Corrective Action: Observed 2 German roaches under dish machine. Please contact pest provider immediately to address issue.

Violation: IMPROPER HOLDING OF RAW SHELL EGGS [HSC 114373]

Description/Corrective Action: Observed raw eggs stored above ready to eat food in walk in refrigerator and reach in refrigerator at cook line. Please fix.

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

Description/Corrective Action: Observed build up on can opener, heavy black mold in side ice machine, heavy build up inside soda nozzles at bar. Please clean and maintain clean.

Violation: IMPROPER FOOD TEMPERATURE MONITORING [HSC 113998 & 114000]

Description/Corrective Action: Observed beans sitting out at room temperature and noted at 178F and cooked rice noted at 44F and soup noted at 46F in walk in refrigerator. Please practice proper cooling: food should be cooled rapidly to 70F within 2 hours and from 70F to 41F with in 4 hours.

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

Description/Corrective Action: Observed no hot water in mens public restroom. Please fix.

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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.

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>4/11/2012</u> <input type="checkbox"/> Potential Food Safety All Star:
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