



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

<b>FACILITY NAME:</b> LA FIESTA MEXICAN RESTAURANT	<b>BUSINESS PHONE:</b> (559) 583-8775	<b>RECORD ID#:</b> PR0000139	<b>DATE:</b> October 23, 2009
<b>FACILITY SITE ADDRESS:</b> 106 N GREEN ST	<b>CITY:</b> HANFORD	<b>ZIP CODE:</b> 93230	<b>INSPECTION TYPE:</b> 1ST FOLLOW UP INSPECTION
<b>OWNER NAME:</b> CONSUELO OLIVERA	<b>CERTIFIED FOOD HANDLER:</b> OSCAR RODRIGUEZ	<b>EXP DATE:</b> 12/19/2012	<b>INSPECTOR:</b> Veronica Santa Cruz

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:** The portion of the walls between the kitchen and dishwashing area still have missing tiles.  
 Facility has placed a slab of wood in place of the tiles; however, facility needs to re-place the wood with a non-porous material so that when the floors are cleaned, the wood of the walls does not absorb the water.  
 The main operator indicated the owner is in the process of putting stainless steel over this area within the next two weeks. Compliance of this will be checked by the next routine inspection.

**General Comments:**

The major violations noted on the last inspection have been corrected. However, please correct the noted violation above by the next routine inspection to avoid an administrative hearing.

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

*Angel E.*

Received By:

*Veronica Santa Cruz*

Environmental Health Specialist

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



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<b>FACILITY NAME:</b> LA FIESTA MEXICAN RESTAURANT	<b>BUSINESS PHONE:</b> (559) 583-8775	<b>RECORD ID#:</b> PR0000139	<b>DATE:</b> September 29, 2009
<b>FACILITY SITE ADDRESS:</b> 106 N GREEN ST	<b>CITY:</b> HANFORD	<b>ZIP CODE:</b> 93230	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> CONSUELO OLIVERA	<b>CERTIFIED FOOD HANDLER:</b> OSCAR RODRIGUEZ	<b>EXP DATE:</b> 12/19/2012	<b>INSPECTOR:</b> Veronica Santa Cruz

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

**Description/Corrective Action:** Observed lower portion of the walls, between the kitchen and dishwashing area, to have missing tiles; and as result, exposure of interior wood can be seen. Please replace missing tiles.

The freezers located in the dishwashing area and the can opener are in need of routine cleaning.

The carbon dioxide cylinders need to be chained to the wall.

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

**Description/Corrective Action:** The prep unit across from the steam table measured at 48°F. This unit was also leaking from the inside.  
Rice, which according to the operator was cooked last night, measured at 60° F.  
Operator, voluntary threw the rice away.  
All potentially hazardous foods along with cold holding units need to measure at or below 41° F.

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

**Description/Corrective Action:** Observed sanitizer buckets with no sanitizer, facility was using soap.  
During the inspection, the operator was taught how to measure adequate levels of chlorine for the sanitizer buckets.

**General Comments:**

Please note that a re-inspection will be performed at no charge to verify compliance of all the noted violations. Each additional re-inspection required to verify compliance with necessary corrections listed in today's inspection report will be assessed \$220.00 re-inspection fees.

Further enforcement action including permit suspension or an office hearing may be necessary in order to achieve compliance.

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<b>RESULTS OF EVALUATION:</b> <input type="checkbox"/> PASS <input checked="" type="checkbox"/> NEEDS IMPROVEMENT <input type="checkbox"/> FAIL	<b>Reinspection Required:</b> Yes: <input checked="" type="checkbox"/> No: <input type="checkbox"/> <b>Reinspection Date (on or after):</b> <u>10/20/2009</u> <input type="checkbox"/> Potential Food Safety All Star:
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*Miguel E*

Received By:

*Veronica Santa Cruz*

Agency Representative

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