County of Kings - Department of Public Health
Environmental Health Serivces 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:	BUSINESS PHONE:	RECORD ID#:	DATE:
LA FUENTE MARKET II	(559) 584-1763	PR0003395	April 09, 2012
FACILITY SITE ADDRESS:	**CITY:**	**ZIP CODE:**	**INSPECTION TYPE:**
14981 8TH AVE	HANFORD	93230	ROUTINE INSPECTION
OWNER NAME:	**CERTIFIED FOOD HANDLER:**	**EXP DATE:**	**INSPECTOR:**
MAHMOD ABDO ALRIHIMI	HERLINDA PEREZ	6/19/2015	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 USE OR STORAGE OF TOXIC MATERIALS [HSC 114254-114254.3]

Description/Corrective Action: Observed rodent pellets used to treat pests. Please discontinue pellets and contact pest provide for alternative treatment such as glue traps.

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

Description/Corrective Action: Observed no paper towels in restroom located inside store. Please provide paper towels to promote proper hand washing.

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

Description/Corrective Action: Observed build up inside soda nozzles. Please clean and maintain clean.

Violation: OTHER PERMIT VIOLATION

Description/Corrective Action: Observed 3 compartment sink noted at 102F. Please increase water temperature to at least 120F. Issues fixed at time of inspection.

Observed 2 employees without food handler cards. Please provide before July 1, 2012.

General Comments:

Observed hot holding at 135F and above and cold holding at 41F and below.

RESULTS OF EVALUATION: ☐ PASS ☒ NEEDS IMPROVEMENT ☐ FAIL

Reinspection Required: Yes: ☐ No: ☒

Reinspection Date (on or after): N/A

☐ Potential Food Safety All Star:

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:	BUSINESS PHONE:	RECORD ID#:	DATE:
LA FUENTE MARKET II	(559) 584-1763	PR0003395	June 14, 2011
FACILITY SITE ADDRESS:	**CITY:**	**ZIP CODE:**	**INSPECTION TYPE:**
14981 8TH AVE	HANFORD	93230	1ST FOLLOW UP INSPECTION
OWNER NAME:	**CERTIFIED FOOD HANDLER:**	**EXP DATE:**	**INSPECTOR:**
JUAN A ZEPEDA	HERLINDA PEREZ	6/19/2015	Troy Hommerding-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:

The following corrections need to made before the next routine inspcection. Fly light needs to be replaced, The owner does have over head light protective covers for the lights in the kitchen, however they still need to be installed.

Areas where rodent droppings were noted have been cleaned and the poison pellets have been removed. The facility does have a pest control company service.

RESULTS OF EVALUATION: ☐ **PASS** ☐ **NEEDS IMPROVEMENT** ☐ **FAIL**

Reinspection Required: **Yes:** ☐ **No:** ☒

Reinspection Date (on or after): **N/A**

☐ Potential Food Safety All Star:

Received By:

Troy Hommerding-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:	BUSINESS PHONE:	RECORD ID#:	DATE:
LA FUENTE MARKET II	(559) 584-1763	PR0003395	May 23, 2011
FACILITY SITE ADDRESS:	**CITY:**	**ZIP CODE:**	**INSPECTION TYPE:**
14981 8TH AVE	HANFORD	93230	ROUTINE INSPECTION
OWNER NAME:	**CERTIFIED FOOD HANDLER:**	**EXP DATE:**	**INSPECTOR:**
JUAN A ZEPEDA	HERLINDA PEREZ	6/19/2015	Troy Hommerding-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: A tub of boiled beans was noted in the walk in refrigeration unit with the scoop stored directly atop the bean. Please do not store utensils in the food, this may cause cross contamination. Over head light covers must be provided in the kichen area, light were noted today with out the proper protective coverings.

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

Description/Corrective Action: metal racks in the walk in refrigeration unit are rusted and need cleaning. Please clean or provide new racks.

Violation: IMPROPER EXCLUSION OF VERMIN OR ANIMALS [HSC 114259-114259.3]

Description/Corrective Action: Numerous flies and ants were noted in the facility today. Current fly control (fly zapper) is not approved for indoor commercial kitchen use. Please obtain the proper fly control. Ants were noted under the soda machine. Rodent dropping were noted in several areas of the facility Please clean and sanitize all areas where rodent droppings are located using a bleach & water solution. Additionally, please remove all rodent type pellet bait. Please use sticky traps, also contact a pest control operator.

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

Description/Corrective Action: Small reach-in refrigeration unit measured at 50°F. This unit was noted with raw shelled eggs and salsa. This unit must be maintainted at or below 41°f. Please adjust or repair unit.

General Comments:

General store area was noted in satisfactory condition, with the exception of the flies.

Handwash sink in the kitchen was noted stocked with hot water, soap and paper towels.

Please have all of the noted violation corrected by June 14, 2011. One re-inspection is conducted at not charge to you. If more than one re-inspection is required, a $ 220.00 service will be charged to you for easch subsequent re-inspection.

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