



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 NUEVA BAKERY	<b>BUSINESS PHONE:</b> (559) 589-9001	<b>RECORD ID#:</b> PR0004034	<b>DATE:</b> December 09, 2009
<b>FACILITY SITE ADDRESS:</b> 11310 S 10TH AVE	<b>CITY:</b> HANFORD	<b>ZIP CODE:</b> 93230	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> SANTIAGO TAVAREZ	<b>CERTIFIED FOOD HANDLER:</b> SANTIAGO TAVARES	<b>EXP DATE:</b> 4/24/2011	<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 walk-in unit currently does not have a functional light. Please repair the light in the walk-in unit and make sure to install a protective covering over the light.

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

**Description/Corrective Action:** Observed raw shelled eggs being stored by the two compartment sink. Please store eggs in walk-in refrigerator at all times.

**General Comments:**

Handwash station was stocked with soap, hot water, and paper towels.  
Cold holding units measured at or below 41°F .  
Facility has currently began selling and preparing menudo on the weekends.  
The tripe for the menudo is stored in the reach-in freezer until it is ready to be prepared and then it is placed in the walk-in unit to be defrosted.  
All of the menudo is cooked for same day use. None of the left over menudo is to be stored and resold the next day.

<b>RESULTS OF EVALUATION:</b> <input checked="" type="checkbox"/> PASS <input 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> _____ N/A <input type="checkbox"/> Potential Food Safety All Star:

*Maura Toranzo*

Received By:

*Veronica Santa Cruz*

Agency Representative

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



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<b>FACILITY NAME:</b> LA NUEVA BAKERY	<b>BUSINESS PHONE:</b> (559) 589-9001	<b>RECORD ID#:</b> PR0004034	<b>DATE:</b> June 30, 2009
<b>FACILITY SITE ADDRESS:</b> 11310 S 10TH AVE	<b>CITY:</b> HANFORD	<b>ZIP CODE:</b> 93230	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> SANTIAGO TAVAREZ	<b>CERTIFIED FOOD HANDLER:</b> SANTIAGO TAVARES	<b>EXP DATE:</b> 4/24/2011	<b>INSPECTOR:</b> Yatee Patel - REHS

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

**Description/Corrective Action:** The back door was noted to be open during the inspection. Please keep the back door closed except when receiving product. This will avoid vermin entry.

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

**Description/Corrective Action:** General housekeeping needs improvement, including walls, inside reach-in's, racks, floors and equipment. Use 10% bleach solution to sanitize utensils.

**General Comments:**

Facility is only allowed to bake bread products & cakes. No other foods should be cooked for sale unless our department approves to do so in writing. Operators have an electric unit for cooking meals for themselves. Avoid foods that produce a lot of smoke and greeze to prevent fire hazard.

All cold holding units were satisfactory.

<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>        </u> N/A <input type="checkbox"/> Potential Food Safety All Star:

*Santiago Tavaraz*

Received By:

*Yatee Patel - REHS*

Agency Representative

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<b>FACILITY NAME:</b> LA NUEVA BAKERY	<b>BUSINESS PHONE:</b> (559) 589-9001	<b>RECORD ID#:</b> PR0004034	<b>DATE:</b> December 10, 2008
<b>FACILITY SITE ADDRESS:</b> 11310 S 10TH AVE	<b>CITY:</b> HANFORD	<b>ZIP CODE:</b> 93230	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> SANTIAGO TAVAREZ	<b>CERTIFIED FOOD HANDLER:</b> SANTIAGO TAVARES	<b>EXP DATE:</b> 4/24/2009	<b>INSPECTOR:</b> Yatee Patel

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:** General housekeeping needs improvement, including walls, floors and equipment. This will eliminate any possible vermin problem.

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

**Description/Corrective Action:** Handwash station at Baking area needs a permanent mounted paper towel dispenser with paper towels for use. - Install within 30 days.

**General Comments:**

Keep an eye on vermin infestation.  
Hot water available.  
Only Baked goods sold.

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

**Reinspection Required:** Yes:  No:

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

Potential Food Safety All Star:

*Monica Gomez*

*Yatee Patel*

Received By: \_\_\_\_\_

Environmental Health Specialist

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