



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 PLAYITA	BUSINESS PHONE: (559) 585-1258	RECORD ID#: PR0003496	DATE: April 27, 2012
FACILITY SITE ADDRESS: 128 S 11TH AVE	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: ELIGIO TAPIA	CERTIFIED FOOD HANDLER: ERNESTO REYNOSO	EXP DATE: 1/18/2015	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: REQUIREMENT NOT MET FOR CALIFORNIA FOOD HANDLER CARD LAW

Description/Corrective Action: Observed 2 employee's without food handler cards. Please provide before July 1, 2012.

Violation: FOODS & EQUIPMENT NOT PROTECTED FROM CONTAMINATION [HSC 113980, 114025-114027]

Description/Corrective Action: Observed knives stored on card board box above prep sink. Please remove box and place utensils in a nonabsorbent container to prevent cross contamination.

Observed sanitizer in buckets noted above 200 ppm. Please maintain chlorine sanitizer at 100 ppm.

Violation: IMPROPER PLUMBING OR LIQUID WASTE DISPOSAL [HSC 114189-114242]

Description/Corrective Action: REPEAT: Observed refrigerator unit with 2 kegs, bottled beer, milk and juice. The unit was modified to accommodate beer dispersing without an approved drain to a floor sink. Beer spillage is collected in a pail stored inside the refrigerator.

This violation was noted on last routine inspection on October 31, 2011. This violation must be corrected no later than May 14, 2012.

General Comments:

Observed hand sinks fully stocked with soap and paper towels.

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

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 May 14, 2012.

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



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OWNER NAME: ELIGIO TAPIA	CERTIFIED FOOD HANDLER: ERNESTO REYNOSO	EXP DATE: 1/18/2015	INSPECTOR: Kimberly Marquez

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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>5/14/2012</u> <input type="checkbox"/> Potential Food Safety All Star:
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Eligio Tapia

Received By:

Kimberly Marquez

Agency Representative

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: LA PLAYITA	BUSINESS PHONE: (559) 585-1258	RECORD ID#: PR0003496	DATE: October 31, 2011
FACILITY SITE ADDRESS: 128 S 11TH AVE	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: ELIGIO TAPIA	CERTIFIED FOOD HANDLER: ERNESTO REYNOSO	EXP DATE: 1/27/2011	INSPECTOR: Luis Flores

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: Dust accumulation present on the ceiling and lights at the cook-line area need to be cleaned out.

Violation: IMPROPER PLUMBING OR LIQUID WASTE DISPOSAL [HSC 114189-114242]

Description/Corrective Action: The refrigeration unit storing milk, juice, and beer was modified to accommodate beer dispensing without an approved drain to a floor sink. Beer spillage is collected in a pail stored inside the refrigerator.

The drainage currently used for beer spillage is unapproved and must be corrected within a 6-month period. Continued use of the beer dispensing system will be disallowed if not corrected satisfactorily by then.

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

Description/Corrective Action: The cook-line refrigeration unit was monitored with an ambient temperature of 47°F while foods probed including processed shrimp were measured at 43°F. Continue to closely monitor this refrigeration unit closely and adjust the thermostat to a lower setting. It is our understanding that this unit was serviced within the last month.

General Comments:

General food handling practice observed was very good.

All hot food and other refrigeration temperatures checked met food handling requirements.

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

Maribel RR

Luis Flores

Received By: _____

Agency Representative _____

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: LA PLAYITA	BUSINESS PHONE: (559) 585-1258	RECORD ID#: PR0003496	DATE: March 30, 2011
FACILITY SITE ADDRESS: 128 S 11TH AVE	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: ELIGIO TAPIA	CERTIFIED FOOD HANDLER: ERNESTO REYNOSO	EXP DATE: 1/27/2011	INSPECTOR: Yatee Patel - 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: IMPROPER THAWING OF FROZEN FOODS [HSC 114020]

Description/Corrective Action: Observed chicken & shrimp being thawed inside stagnant water in a bucket. Please thaw under cold running water or in the refrigeration unit.

General Comments:

- All hot & cold temperatures were satisfactory.
- Sanitizer level was 100 ppm of chlorine conc.
- Facility uses different cutting boards for meats & veggies. Good.
- Overall food facility was in good operating condition.

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

Yatee Patel - REHS

Received By: _____

Agency Representative

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