



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> PANADERIA Y TAQUERIA LA CONQUISTA	<b>BUSINESS PHONE:</b> (559) 587-9983	<b>RECORD ID#:</b> PR0005447	<b>DATE:</b> April 05, 2012
<b>FACILITY SITE ADDRESS:</b> 120 N 11TH	<b>CITY:</b> HANFORD	<b>ZIP CODE:</b> 93230	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> MARTIN DE DIOS	<b>CERTIFIED FOOD HANDLER:</b> LUZ E DIAZ	<b>EXP DATE:</b> 10/26/2016	<b>INSPECTOR:</b> Susan Lee-Yang - 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 MAINTENANCE OF HANDWASH FACILITIES [HSC 113953 - 113593.2]

**Description/Corrective Action:** All hand wash stations did not have paper towels stocked in dispensers.  
Ensure paper towels are stocked in dispensers at all times.

Observed spoon and food encrusted inside hand wash station.  
Handwash stations are to be used only for hand washing purposes.

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

**Description/Corrective Action:** Observed tongs, storage bowls, scoops, storage racks, and refrigeration units with encrusted food debris.  
Please ensure equipments are cleaned and sanitized properly and on daily.

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

**Description/Corrective Action:** Observed both restrooms in need of thorough cleaning.

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

**Description/Corrective Action:** Observed numerous food products inside reach-in units uncovered and food stored directly on the ground inside walk-in.  
All food products, including sauces, must be covered and stored off the the ground at all times.

**General Comments:**

Overall facility and equipments are in need of thorough cleaning.

All cold holding units were noted below 41°F.

By July 1, 2012, all employees must have current CA Food Handler Cards.

Please correct today's noted violations to prevent further reinspections.

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



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> PANADERIA Y TAQUERIA LA CONQUISTA	<b>BUSINESS PHONE:</b> (559) 587-9983	<b>RECORD ID#:</b> PR0005447	<b>DATE:</b> April 05, 2012
<b>FACILITY SITE ADDRESS:</b> 120 N 11TH	<b>CITY:</b> HANFORD	<b>ZIP CODE:</b> 93230	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> MARTIN DE DIOS	<b>CERTIFIED FOOD HANDLER:</b> LUZ E DIAZ	<b>EXP DATE:</b> 10/26/2016	<b>INSPECTOR:</b> Susan Lee-Yang - 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.

RESULTS OF EVALUATION:  PASS  NEEDS IMPROVEMENT  FAIL

Reinspection Required: Yes:  No:

Reinspection Date (on or after): N/A

Potential Food Safety All Star:

Martin de Dios

Susan Lee-Yang - REHS

Received By:

Agency Representative

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



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> PANADERIA Y TAQUERIA LA CONQUISTA	<b>BUSINESS PHONE:</b> (559) 587-9983	<b>RECORD ID#:</b> PR0005447	<b>DATE:</b> September 28, 2011
<b>FACILITY SITE ADDRESS:</b> 120 N 11TH	<b>CITY:</b> HANFORD	<b>ZIP CODE:</b> 93230	<b>INSPECTION TYPE:</b> 1ST FOLLOW UP INSPECTION
<b>OWNER NAME:</b> MARTIN DE DIOS	<b>CERTIFIED FOOD HANDLER:</b> LUZ E DIAZ	<b>EXP DATE:</b> 11/29/2011	<b>INSPECTOR:</b> Susan Lee-Yang - 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:

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 inspection:

- Storage bins and utensils were observed clean.
- All hand wash stations have paper towels and soap.
- Walk-in refrigerator was noted at 38°F.
- Fan of walk-in is no longer leaking water.
- Lights in prep area and inside walk-in have shatterproof covers.
- Pipe of 3-compartment sink now has proper air gap.

Thank you for resolving these issues!

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

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

Susan Lee-Yang - REHS  
Agency Representative

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



## FOOD SAFETY EVALUATION REPORT

<b>FACILITY NAME:</b> PANADERIA Y TAQUERIA LA CONQUISTA	<b>BUSINESS PHONE:</b> (559) 587-9983	<b>RECORD ID#:</b> PR0005447	<b>DATE:</b> September 15, 2011
<b>FACILITY SITE ADDRESS:</b> 120 N 11TH	<b>CITY:</b> HANFORD	<b>ZIP CODE:</b> 93230	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> MARTIN DE DIOS	<b>CERTIFIED FOOD HANDLER:</b> LUZ E DIAZ	<b>EXP DATE:</b> 11/29/2011	<b>INSPECTOR:</b> Susan Lee-Yang - 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 CLEANING OF UTENSILS AND EQUIPMENT** [HSC 114095-114099.5 & 114101-114119]

**Description/Corrective Action:** Observed flour and dough debris on scoops, storage bins, and utensils.  
Thorough cleaning needs to occur to prevent debris accumulation.

Observed hood baffles with grease build-up.  
Ensure hood baffles are cleaned regularly.

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

**Description/Corrective Action:** Observed fan inside walk-in unit and pipe beneath hand sink of right restroom leaking water.  
Please repair/replace equipments to prevent leakage.

Please provide shatterproof covers for lights in the kitchen/prep area and replace broken shatterproof cover inside walk-in unit.

Pipe of 3-compartment sink leading to floor drain needs to be adjusted so that there is proper air gap.

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

**Description/Corrective Action:** Observed ice scoop stored directly on ice inside ice machine.  
Ice scoop must be stored at of ice to prevent possible contamination.

Observed numerous bins storing flour and food products uncovered.  
All products must be covered to prevent contamination.

Observed eggs inside walk-in refrigerator stored directly on the ground.  
All food products must be stored at least 6 inches off the ground.

Observed pen inside margarine.  
Please ensure to only use proper food utensils in food products.

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

**Description/Corrective Action:** Walk-in refrigerator was noted at 54°F.  
All cold holding units must maintain at least 41°F or below. Please call for service.

Observed milk stored in room temperature.  
All potentially hazardous foods must be stored at or below 41°F.

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

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