



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: TACOS JALISCO | BUSINESS PHONE: (559) 582-7120 | RECORD ID#: PR0005104 | DATE: March 13, 2012 |
| FACILITY SITE ADDRESS: 375 CAMPUS DR | CITY: HANFORD | ZIP CODE: 93230 | INSPECTION TYPE: ROUTINE INSPECTION |
| OWNER NAME: JESUS & MARIA ALVAREZ | CERTIFIED FOOD HANDLER: OSCAR ALVAREZ | EXP DATE: 10/19/2013 | 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 USE OR STORAGE OF TOXIC MATERIALS [HSC 114254-114254.3]

Description/Corrective Action: Unprocessed, yet open, bulk rice and bean storage containers are currently stored beneath an open shelving rack that is used to store cleaning chemicals including Comet cleanser, an oven cleaner, and a stainless steel cleaner. All chemical agents were moved to the mop sink storage closet.

General Comments:

All hot and cold food temperatures monitored complied with State Food Code requirements. Other than the one listed violation observed today, the facility is very well maintained and operated. Overall, the general food handling practice is very good.

RESULTS OF EVALUATION: PASS NEEDS IMPROVEMENT FAIL

Reinspection Required: Yes: No:

Reinspection Date (on or after): N/A

Potential Food Safety All Star:

Luis Flores

Received By:

Agency Representative

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



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| FACILITY NAME: TACOS JALISCO | BUSINESS PHONE: (559) 582-7120 | RECORD ID#: PR0005104 | DATE: April 19, 2011 |
| FACILITY SITE ADDRESS: 375 CAMPUS DR | CITY: HANFORD | ZIP CODE: 93230 | INSPECTION TYPE: ROUTINE INSPECTION |
| OWNER NAME: JESUS & MARIA ALVAREZ | CERTIFIED FOOD HANDLER: OSCAR ALVAREZ | EXP DATE: 10/19/2013 | INSPECTOR: Susan Lee-Yang - REHS |

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Violation: IMPROPER HOT HOLDING TEMPERATURE(S)

[HSC 113996]

Description/Corrective Action: Observed cooked sausages kept at room temperature. Temperature of sausages were between 88F-110F.
According to operator, sausages are kept at room temperature and then reheated prior to serving.
Discontinue this practice and keep sausages in the refrigerator until needed for reheating. As a reminder, reheat all food items to 165F prior to serving.

Violation: IMPROPER CLEANING OF UTENSILS AND EQUIPMENT

[HSC 114095-114099.5 & 114101-114119]

Description/Corrective Action: Observed improper set-up for manual dishwashing.
Proper set-up for manual dishwashing includes the following: hot water with dish detergent, warm water, and cool water with sanitizer.

Violation: OTHER PERMIT VIOLATION

Description/Corrective Action: Observed exhaust hood not operating even though food was being cooked.
Please ensure exhaust hood is turned on and operating.

Violation: FOODS & EQUIPMENT NOT PROTECTED FROM CONTAMINATION

[HSC 113980, 114025-114027]

Description/Corrective Action: Observed bags of rice stored directly on the ground.
All food products must be stored at least 6 inches off the ground.

Observed bowl being used as scooping utensil for refried beans.
Please use proper utensils that have handle as a scooping utensil.

Violation: RESTROOM FACILITIES NOT MAINTAINED

[HSC 114250 & 114276]

Description/Corrective Action: Observed guest restroom without paper towels.
Section 113953.2 of the California Retail Food Code states that:
"A handwashing facility shall be provided with the following in dispensers at, or adjacent to, each handwashing facility:
(a) Handwashing cleanser.
(b) Sanitary single-use towels or a heated-air hand drying device."

General Comments:

Observed main hand wash station stocked with soap and paper towels.

Rice, beans, carne asada, eggs, and ham on the steam table were all noted above 135F.

Cold holding units were noted at or below 41F.

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

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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 type="checkbox"/> No: <input checked="" type="checkbox"/> Reinspection Date (on or after) <u> N/A </u> <input type="checkbox"/> Potential Food Safety All Star: |
|---|--|



Received By:

Susan Lee-Yang - REHS

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