



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: TORTILLERIA JALISCO	BUSINESS PHONE: (559) 582-1942	RECORD ID#: PR0000538	DATE: April 24, 2012
FACILITY SITE ADDRESS: 516 E SEVENTH ST	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: 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 COLD HOLDING TEMPERATURE(S) [HSC 113996]

Description/Corrective Action: The reach-in at the back measured 51°F. Please monitor it -operator turned down the temperature. A thermometer was handed to the operator to monitor.

General Comments:

- Hand washing stations were fully stocked.
- Hot holding temperatures were over 135F.
- Meats were stored separate from cooked foods.
- All employees have received the California food handlers card.
- Overall, 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): <u> N/A </u> <input type="checkbox"/> Potential Food Safety All Star:

Received By: 

Yatee Patel - 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: TORTILLERIA JALISCO	BUSINESS PHONE: (559) 582-1942	RECORD ID#: PR0000538	DATE: November 17, 2011
FACILITY SITE ADDRESS: 516 E SEVENTH ST	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: 1ST FOLLOW UP INSPECTION
OWNER NAME: JESUS & MARIA ALVAREZ	CERTIFIED FOOD HANDLER: OSCAR ALVAREZ	EXP DATE: 10/19/2013	INSPECTOR: Veronica Santa Cruz-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:

Today's follow-up inspection was a result of an inspection that took place on October 20, 2011 . The inspection that took place on October 20st was a follow-up inspection to CO# 6957.

The results of today's inspection are as follows:

Proof of a manager's certified food handler certificate was obtained.

All of the facility's employees obtained a food handler card.

The facility's reach-in refrigerator had raw meats stored on one end of the unit and cooked food items on the other end.

A major fly issue was not observed.

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:
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Received By: _____

Veronica Santa Cruz-REHS

Agency Representative

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: TORTILLERIA JALISCO	BUSINESS PHONE: (559) 582-1942	RECORD ID#: PR0000538	DATE: October 20, 2011
FACILITY SITE ADDRESS: 516 E SEVENTH ST	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: 1ST FOLLOW UP INSPECTION
OWNER NAME: JESUS & MARIA ALVAREZ	CERTIFIED FOOD HANDLER: Not Specified	EXP DATE:	INSPECTOR: Veronica Santa Cruz-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: FACILITY DOES NOT HAVE A VALID PERMIT [HSC 114381 (a)]

Description/Corrective Action: This facility must submit proof of a manager's certified food handler. The person who holds the manager's certified food handler certificate for this facility cannot be the same person for another food facility.

Violation: OTHER PERMIT VIOLATION

Description/Corrective Action: All but two employees currently have either a manager's certified food handler certificate or food handler card. The two employees who do not have the food handler card must obtain them within 14 days.

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

Description/Corrective Action: Numerous amounts of flies were observed during this inspection. Although this facility has an air curtain to help deter flies for entering the facility, the facility should install uv fly traps in areas where food prep does not occur.

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

Description/Corrective Action: Mole was observed covered in the reach-in refrigerator; however, the mole was observed being stored directly underneath raw meat. This facility has been told to store all ready to eat foods away from all raw meat & poultry.

General Comments:

Today's follow up inspection to CO# 6957 revealed that the facility has improved in sanitizing dishes and surfaces used that aid in the cutting of raw meats.

During today's inspection, a sanitizer bucket was observed to have an adequate amount of chlorine (100 ppm). The dish rags in the bucket were observed being used to wipe surfaces. Also, a tub with chlorine, that measured well above 100 ppm, was observed being used to sanitize utensils and dishes after being washed and rinsed.

Although the facility has improved on sanitizing dishes & surfaces, the facility must work on storing raw meats away from ready to eat foods and ensuring all employees obtain a food handler card. As a result, on or after November 3, 2011, this facility will be re-inspected to ensure the noted violations have been corrected. Should the facility not correct the violations in a timely manner, the facility will be billed for any other subsequent re-inspections needed to obtain compliance.

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