



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> MI RANCHITO TAQUERIA Y CARNICERIA	<b>BUSINESS PHONE:</b> (559) 386-4087	<b>RECORD ID#:</b> PR0007613	<b>DATE:</b> December 13, 2011
<b>FACILITY SITE ADDRESS:</b> 1000 GENERAL PETROLEUM	<b>CITY:</b> KETTLEMAN CITY	<b>ZIP CODE:</b> 93239	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> MIGUEL MALDONADO/LEONEL ARDON	<b>CERTIFIED FOOD HANDLER:</b> Not Specified	<b>EXP DATE:</b>	<b>INSPECTOR:</b> Lee Johnson - 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:** NO CURRENT CERTIFIED FOOD SAFETY PERSON ON STAFF [HSC 113947-113947.6]

**Description/Corrective Action:** Please insure that at least one person from the facility obtains certification as a food safety manager within 60 days. Information regarding training and test providers will be provided to you.

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

**Description/Corrective Action:** Please provide light to the rear storage area and to the disabled walk-in refrigerator used for dry storage.

The rear storage room is in need of cleaning and organization. Remove any unnecessary and unused items from the store.

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

**Description/Corrective Action:** Please provide liquid hand soap and paper towels to the three compartment sink.

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

**Description/Corrective Action:** The meat case measured 47F. Please adjust and monitor to insure meats are held at 41F or less at all times

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

**Description/Corrective Action:** Carne asada measured 115F in the steam table today. Recommend using deeper insert so that the food is closer to the heat source. Please reheat on the grill and hold above 135F at all times.

**General Comments:**

This is the first inspection for this newly reopened facility (new operator-taqueria/market). Except as noted all hot and cold temperatures checked today were satisfactory.

Permit fees have been paid. Please post a copy of your permit in the facility.

Thank you.

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



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

Received By:

*Lee Johnson - REHS*

Agency Representative

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