



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> LA IGUANA RESTAURANT	<b>BUSINESS PHONE:</b> (559) 925-1316	<b>RECORD ID#:</b> PR0006897	<b>DATE:</b> September 28, 2011
<b>FACILITY SITE ADDRESS:</b> 1208 N LEMOORE AVE	<b>CITY:</b> LEMOORE	<b>ZIP CODE:</b> 93245	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> JOSE F GARCIA	<b>CERTIFIED FOOD HANDLER:</b> BERTHA GARCIA	<b>EXP DATE:</b> 9/9/2014	<b>INSPECTOR:</b> 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:** IMPROPER COLD HOLDING TEMPERATURE(S) [HSC 113996]

**Description/Corrective Action:** The reach-in cold holding unit that is located near the back door measured at 50° F. Please monitor this unit and if this continues to measure over 41°F, have the unit repaired.

**General Comments:**

Hand wash stations were stocked with soap, paper towels, and hot water.  
Beans, rice, and chili verde on the steam table measured between 140-160° F.

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

*Bertha Garcia*

*Veronica Santa Cruz-REHS*

Received By:

Agency Representative

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



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FOOD SAFETY EVALUATION REPORT

<b>FACILITY NAME:</b> LA IGUANA RESTAURANT	<b>BUSINESS PHONE:</b> (559) 924-1316	<b>RECORD ID#:</b> PR0006897	<b>DATE:</b> March 09, 2011
<b>FACILITY SITE ADDRESS:</b> 1208 N LEMOORE AVE	<b>CITY:</b> LEMOORE	<b>ZIP CODE:</b> 93245	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> JOSE F GARCIA	<b>CERTIFIED FOOD HANDLER:</b> BERTHA GARCIA	<b>EXP DATE:</b> 9/9/2014	<b>INSPECTOR:</b> Veronica Santa Cruz-REHS

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**Violation:** FACILITY DOES NOT HAVE A VALID PERMIT [HSC 114381 (a)]

**Description/Corrective Action:** The facility's permit is currently expired. The owner has until Friday March 11, 2011 at 3:00 p.m. to pay the required permit fee. Failure to pay for the permit at that time will result in closer of the facility.

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

**Description/Corrective Action:** Observed the two compartment sink leaking from the handles. Please fix this issue and also remove the plastic that is currently on the head of the faucet.

Also observed wooden items being used to prepare food. Please discontinue using wooden items to prepare food.

**Violation:** IMPROPER FOOD HANDLING PRACTICES [HSC 113961 - 113973]

**Description/Corrective Action:** Observed an employee eating while putting food away. No eating should be taking place in the kitchen area. If employee wishes to eat, he or she may eat in an area where food prep is not being conducted.

**General Comments:**

Hand wash stations were boiled with soap, paper towels, and hot water.  
All cold holding units measured at or below 41° F.  
Beans and rice on the steam table measured well above 135°F.

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

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FOOD SAFETY EVALUATION REPORT

<b>FACILITY NAME:</b> LA IGUANA RESTAURANT	<b>BUSINESS PHONE:</b> (559) 924-1316	<b>RECORD ID#:</b> PR0006897	<b>DATE:</b> September 02, 2010
<b>FACILITY SITE ADDRESS:</b> 1208 N LEMOORE AVE	<b>CITY:</b> LEMOORE	<b>ZIP CODE:</b> 93245	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> JOSE F GARCIA	<b>CERTIFIED FOOD HANDLER:</b> BERTHA GARCIA	<b>EXP DATE:</b> 9/9/2014	<b>INSPECTOR:</b> Veronica Santa Cruz-REHS

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

**Description/Corrective Action:** Observed a roach near the ice machine. According to the operator, the facility was serviced by Ecolab on August 31, 2010. If a roach problem persists, have Ecolab service the facility more often.

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

**Description/Corrective Action:** Two reach-in cold holding units were observed storing dishes. According to the owner, the cold holding units recently broke. These cold holding units must be repaired as soon as possible; otherwise, they must be removed from the facility.  
  
Also, the ice machine needs to be repaired because it was observed to be leaking water.

**General Comments:**

Hand wash area and restroom were stocked with soap, paper towels, and hot water.  
Cold holding units storing potentially hazardous foods measured at 41° F.  
Items on the steam table (beans, rice, chili verde) measured between 140-143°F.

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

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