



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> LAS GRULLAS MARKET	<b>BUSINESS PHONE:</b> (559) 924-2814	<b>RECORD ID#:</b> PR0000546	<b>DATE:</b> January 11, 2012
<b>FACILITY SITE ADDRESS:</b> 55 E D ST A	<b>CITY:</b> LEMOORE	<b>ZIP CODE:</b> 93245	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> GLORIA ENRIQUEZ	<b>CERTIFIED FOOD HANDLER:</b> Angel Botello	<b>EXP DATE:</b> 5/12/2013	<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 MAINTENANCE OF FACILITY OR EQUIPMENT [HSC 114161-114182 & 114257]

**Description/Corrective Action:** Please make sure to routinely clean the facility's floor drains and sinks on a daily basis to avoid an accumulation of food debris. Also, the area leading to the backdoor of the facility must be thoroughly cleaned and the flooring must be resealed.

**Violation:** IMPROPER LABELING OF PREPACKAGED FOODS [HSC 114089-114090]

**Description/Corrective Action:** Observed prepackaged dried shrimp, candy, and bread not labeled. Please make sure that anything the facility prepackages contains the facility's business name, address, phone number as well as the food products name and ingredients in descending order.

**General Comments:**

Hand wash stations were stocked with soap, paper towels, and hot water.  
Cold holding units measured at or below 41°F.  
Observed an employee measuring and recording the temperature of food items on the steam table.  
Carne asada and bears on the steam table measured above 140° 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> <u>          N/A          </u> <input checked="" type="checkbox"/> Potential Food Safety All Star:

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> LAS GRULLAS	<b>BUSINESS PHONE:</b> (559) 584-5404	<b>RECORD ID#:</b> PR0000546	<b>DATE:</b> August 17, 2011
<b>FACILITY SITE ADDRESS:</b> 55 E D ST A	<b>CITY:</b> LEMOORE	<b>ZIP CODE:</b> 93245	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> GLORIA ENRIQUEZ	<b>CERTIFIED FOOD HANDLER:</b> Angel Botello	<b>EXP DATE:</b> 5/12/2013	<b>INSPECTOR:</b> Veronica Santa Cruz-REHS

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

**Description/Corrective Action:** Observed an employee with acrylic nails handle raw meat without using food handler gloves. If employees have acrylic nails or a cut on their hand, the employee must wear food grade gloves when handling food.

**Violation:** IMPROPER LABELING OF PREPACKAGED FOODS [HSC 114089-114090]

**Description/Corrective Action:** Jello, cheese, salsa, and dried shimp were observed pre-packaged without a label. All pre-packaged items must be labeled with the contents ingredients in descending order as well as have the facility's name.

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

**Description/Corrective Action:** The compressor in the walk-in unit was observed leaking significantly. The owner of the facility immediately called someone to repair the issue. Despite the leak that was observed, the unit measured at 41°F.

A burner that is used to cook carnitas needs to either be removed from the facility or space needs to be made to have the burner directly underneath the hood. Equipment used for cooking should always be placed underneath the hood.

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

**Description/Corrective Action:** Observed radishes being stored directly on raw meat. All ready to eat food items must be stored away from raw potentially hazardous foods.

Salsa's in a display case were also observed uncovered. All foods must be covered when stored.

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

**Description/Corrective Action:** Two hand wash stations had items left in them. One hand wash station had a dish cloth while the other had whole fish. All hand wash stations must be free of obstruction.

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

**Description/Corrective Action:** The cake cold holding display case and the meat/poultry cold holding display case measured between 47-50°F. These units must be serviced so that they measure at or below 41° F.

**General Comments:**

Hand wash stations were stocked with soap, paper towels, and hot water.  
Food items on the steam table measured well above 135° F.

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*Gloria Enriquez*

*Veronica Santa Cruz-REHS*

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

Agency Representative

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