



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: LA CARRETA RESTAURANT	BUSINESS PHONE: (559) 386-0337	RECORD ID#: PR0000616	DATE: May 03, 2011
FACILITY SITE ADDRESS: 829 SKYLINE BLVD	CITY: AVENAL	ZIP CODE: 93204	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: MARCOS MONTOYA	CERTIFIED FOOD HANDLER: MARCOS MONTOYA	EXP DATE: 3/16/2016	INSPECTOR: Troy Hommerding-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:

All hot and cold holding temperatures were at the proper regulatory requirements.

Restrooms were clean and well stocked today.

Facility is using a digital thermometer.

Kitchen handwash sink was noted properly stocked today.

Food hot held on the steam table were measured over 135°F.

RESULTS OF EVALUATION: PASS NEEDS IMPROVEMENT FAIL

Reinspection Required: Yes: No:

Reinspection Date (on or after): N/A

Potential Food Safety All Star:

Received By:

Troy Hommerding-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: LA CARRETA RESTAURANT	BUSINESS PHONE: (559) 386-0337	RECORD ID#: PR0000616	DATE: September 07, 2010
FACILITY SITE ADDRESS: 829 SKYLINE BLVD	CITY: AVENAL	ZIP CODE: 93204	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: MARCOS MONTOYA	CERTIFIED FOOD HANDLER: MARCOS MONTOYA	EXP DATE: 9/25/2010	INSPECTOR: Troy Hommerding-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:

All cold holding temperatures were measured at or below 41°F. Restrooms were noted fully stocked today.

Handwash sink in the kitchen area was fully stocked today.

All hot holding temperatures on the steam table were measured above 135°F.

This facility does have a tip sensitive accurate digital thermometer for monitoring food cooking, hot holding and cooling temperatures.

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 checked="" type="checkbox"/> Potential Food Safety All Star:

Marcos Montoya

Troy Hommerding-REHS

Received By: _____

Agency Representative

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: LA CARRETA RESTAURANT	BUSINESS PHONE: (559) 386-0337	RECORD ID#: PR0000616	DATE: March 31, 2010
FACILITY SITE ADDRESS: 829 SKYLINE BLVD	CITY: AVENAL	ZIP CODE: 93204	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: MARCOS MONTOYA	CERTIFIED FOOD HANDLER: MARCOS MONTOYA	EXP DATE: 9/25/2010	INSPECTOR: Troy Hommerding-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:

Facility has a tip sensitive digital probe thermometer. Restrooms were noted fully stocked and clean.

Handwash sink in the kitchen area is full stocked.

Hot holding temperatures on the steam table were measured above 135°F. All cold holding temperatures were measured at or below 41°F.

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:

M. Jose Montoya

Received By: _____

Troy Hommerding-REHS

Agency Representative

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