



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> LOS PRIMOS BAKERY & TAQUERIA	<b>BUSINESS PHONE:</b> (559) 386-4303	<b>RECORD ID#:</b> PR0003866	<b>DATE:</b> January 24, 2012
<b>FACILITY SITE ADDRESS:</b> 744 SKYLINE 130	<b>CITY:</b> AVENAL	<b>ZIP CODE:</b> 93204	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> WALID MOHARAM	<b>CERTIFIED FOOD HANDLER:</b> Fawzi Muhrram	<b>EXP DATE:</b> 7/11/2013	<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:** IMPROPER MAINTENANCE OF FACILITY OR EQUIPMENT [HSC 114161-114182 & 114257]

**Description/Corrective Action:** Light bulbs in the tortilla area must be covered (the facility plans to change the fixtures in this area). This area is in need of cleaning and painting as well.

The kitchen hood is in need of cleaning (last 8/30/11, due 2/2012). All cooking equipment must fit 6 inches in beneath hood.

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

**Description/Corrective Action:** Liquid hand soap and paper towels must be provided to all sinks at all times (2 compartment sink, bakery hand sink, and restroom). Only bar soap was available and this is not allowed.

**Violation:** IMPROPER THAWING OF FROZEN FOODS [HSC 114020]

**Description/Corrective Action:** Frozen meat was observed out at room temperature. Food must be kept frozen until cooked, or thawed under cool running water or in the refrigerator.

**General Comments:**

All hot and cold temperatures checked today were satisfactory.

To review the barbecue requirements: Flat grills are not permitted, only standard BBQ grills (open) may be used and only to cook meat. No other preparation on the BBQ grill is permitted.

Effective 7/1/2012 all food workers here must have obtained a Food Safety Card (information provided during inspection). Recommend an additional worker obtain food safety manager training as well.

Thank you.

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



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<b>FACILITY SITE ADDRESS:</b> 744 SKYLINE 130	<b>CITY:</b> AVENAL	<b>ZIP CODE:</b> 93204	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> WALID MOHARAM	<b>CERTIFIED FOOD HANDLER:</b> Fawzi Muhrram	<b>EXP DATE:</b> 7/11/2013	<b>INSPECTOR:</b> Lee Johnson - REHS

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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> <u>3/1/2012</u> <input type="checkbox"/> Potential Food Safety All Star:
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Received By: \_\_\_\_\_

Lee Johnson - REHS

Agency Representative

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<b>FACILITY NAME:</b> LOS PRIMOS BAKERY & TAQUERIA	<b>BUSINESS PHONE:</b> (559) 386-4303	<b>RECORD ID#:</b> PR0003866	<b>DATE:</b> February 08, 2011
<b>FACILITY SITE ADDRESS:</b> 744 SKYLINE 130	<b>CITY:</b> AVENAL	<b>ZIP CODE:</b> 93204	<b>INSPECTION TYPE:</b> 1ST FOLLOW UP INSPECTION
<b>OWNER NAME:</b> WALID MOHARAM	<b>CERTIFIED FOOD HANDLER:</b> FawziMuhrram	<b>EXP DATE:</b> 7/8/2013	<b>INSPECTOR:</b> 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:

The facility now has hot water. Please refer to the previous inspection conducted earlier today regarding the other violations that must be corrected.

This facility is once again okk to reopen now that the facility has a hot water supply.

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

Troy Hommerding-REHS

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

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FOOD SAFETY EVALUATION REPORT

Table with 4 columns: FACILITY NAME, BUSINESS PHONE, RECORD ID#, DATE, FACILITY SITE ADDRESS, CITY, ZIP CODE, INSPECTION TYPE, OWNER NAME, CERTIFIED FOOD HANDLER, EXP DATE, INSPECTOR.

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 HANDWASH FACILITIES [HSC 113953 - 113593.2]

Description/Corrective Action: open flame gas burner in the back bakery does not have the proper fire suppression system under the hood. Please contact Kings County Fire Dept. for consultation regarding the use of this piece of equipment. The flooring still needs repair.

Violation: VERMIN INFESTATION [HSC 114259.1]

Description/Corrective Action: Live Cockroaches were noted again today, pest control receipts were viewed today for the facility. The operator stated the pest control company is servicing the facility twice a month. Please keep up the pest control, seal all gaps cracks, and holes in walls to help prevent harborage.

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

Description/Corrective Action: Small reach in prep-refrigeration unit on the cooks line is holding 52°F. This unit must be adjusted to 41°F for cold holding of potentially hazardous foods. Only produce may be stored in this unit until it can be maintained at 41°F.

Violation: INADEQUATE OR UNAPPROVED WATER SUPPLY [HSC 114192]

Description/Corrective Action: Facility lacks hot water. The operator stated the water heater is not working correctly. At this time the kitchen is closed until hot water can be restored to the facility. The general store area for the facility may remain open.

General Comments:

Today the kitchen was closed due to lack of a hot water supply. The kitchen must remain closed until the hot water supply can be restored to the facility.

Please call this office for a re-inspection when the hot water is restored.

Additionally please correct the other noted violations.

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