



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: LOS PRIMOS BAKERY & TAQUERIA	BUSINESS PHONE: (559) 386-4303	RECORD ID#: PR0003866	DATE: March 02, 2010
FACILITY SITE ADDRESS: 744 SKYLINE 130	CITY: AVENAL	ZIP CODE: 93204	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: AHMED & WALID MOHARAM	CERTIFIED FOOD HANDLER: Isabel Carmona	EXP DATE: 10/9/2007	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: IMPROPER MAINTENANCE OF HANDWASH FACILITIES [HSC 113953 - 113593.2]

Description/Corrective Action: Customer restroom did not have paper towels, please provide paper towels.

Violation: LACK OF OR IMPROPER USE OF THERMOMETERS [HSC 114157-114159]

Description/Corrective Action: Facility did not have a thermometer for monitoring cooking or hot and cold holding temperatures. A digital tip sensitive thermometer was provided by this department today.

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

Description/Corrective Action: The vent line for the water heat has still not been repaired, please repair immediately.

The flooring in the bakery area needs repair, numerous linoleum tile were noted missing or very deteriorated.

The reach-in pre-table refrigeration unit on the cooks line needs to be defrosted as ice accumulations was noted inside of this unit. This unit also needs to be cleaned out.

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

Description/Corrective Action: Once again the bags of beef jerky are not properly labeled. Bags of beef jerky must have a list of ingredients used, size or volume sold, name of the facility.

General Comments:

General store and sales area were noted in good condition.

Cold holding temperatures were at the proper regulatory requirements.

Please correct the noted violations in a timely fashion.

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



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RESULTS OF EVALUATION: <input type="checkbox"/> PASS <input checked="" type="checkbox"/> NEEDS IMPROVEMENT <input type="checkbox"/> FAIL	Reinspection Required: Yes: <input type="checkbox"/> No: <input checked="" type="checkbox"/> Reinspection Date (on or after): N/A <input type="checkbox"/> Potential Food Safety All Star:
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Jan Bumbal

Troy Hommerding-REHS

Received By:

Agency Representative

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: LOS PRIMOS BAKERY & TAQUERIA	BUSINESS PHONE: (559) 386-4303	RECORD ID#: PR0003866	DATE: June 02, 2009
FACILITY SITE ADDRESS: 744 SKYLINE 130	CITY: AVENAL	ZIP CODE: 93204	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: AHMED & WALID MOHARAM	CERTIFIED FOOD HANDLER: Isabel Carmona	EXP DATE: 10/9/2007	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: IMPROPER MAINTENANCE OF FACILITY OR EQUIPMENT [HSC 114161-114182 & 114257]

Description/Corrective Action: Water heater vent line is in need of repair, the vent line is not vented properly. Please repair.

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

Description/Corrective Action: Hanwash area in the kitchen, paper towels were replaced during the inspection, please provide hand soap for handwashing.

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

Description/Corrective Action: Bags of beef jerky were not labeled properly, please lable the bags with the store name, contents, weight of bags, and all ingridents used. This was noted on the previous inspection.

General Comments:

Hot holding temperatures were all above 135°F.

Cold holing temperature were all below 41°F

General store area is in Good Condition.

NOTE: Food handlers certification could not be verified today, previously one staff member did have the certification; however our records indicate that certification has expired. Please provide food handlers safety certification certificate to this office, if it is expired, please have at least one staff member take and pass the food handlers safety certification exam within 60 days.

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:

Tamee Darchal

Troy Hommerding-REHS

Received By:

Agency Representative

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: LOS PRIMOS BAKERY & TAQUERIA	BUSINESS PHONE: (559) 386-4303	RECORD ID#: PR0003866	DATE: December 15, 2008
FACILITY SITE ADDRESS: 744 SKYLINE 130	CITY: AVENAL	ZIP CODE: 93204	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: AHMED & WALID MOHARAM	CERTIFIED FOOD HANDLER: Isabel Carmona	EXP DATE: 10/9/2007	INSPECTOR: Lee Johnson

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: Please provide paper towels to kitchen sink and liquid soap and paper towels to two compartment bakery sink.

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

Description/Corrective Action: Please label bags of jerky with information regarding content, weight, and store info.

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

Description/Corrective Action: Carne asada was noted at 115F most likely due to steam table inserts not fitting correctly in the unit. Product was reheated to 165F. Please rearrange the inserts so they fit better.

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

Description/Corrective Action: The Deerfield prep refrigerator measured 47F. Please adjust to maintain 41F or less at all times.

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

Description/Corrective Action: New light shields are on hand but have not yet been installed. Please do so as soon as possible. Slicer was noted with food debris (recent). Please clean after each use.

General Comments:

Facility has remodeled the front area with new walls, ceiling and fixtures, and soon plans to cover the kitchen walls with FRP or stainless steel, and install ceramic tile floor with 6 inch integral tile coving. Plan check occurred today on site. In the future, before remodeling any of the food service area you must contact us and likely submit plans for review. Thank you.

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Tommy Beard

Lee Johnson

Received By: _____

Environmental Health Specialist

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