



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: TAQUERIA LA PIEDAD	BUSINESS PHONE: (559) 386-9474	RECORD ID#: PR0006921	DATE: July 06, 2011
FACILITY SITE ADDRESS: 228 E KINGS ST C	CITY: AVENAL	ZIP CODE: 93204	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: EVERARDO AGUIRRE	CERTIFIED FOOD HANDLER: Esther Ortega	EXP DATE: 7/1/2014	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 COLD HOLDING TEMPERATURE(S) [HSC 113996]

Description/Corrective Action: Two door stand up reach in refrigeration unit measured at 45°F-48 °F. Food probed inside this unit measured between 47°- 43°F. Please keep all food items in this unit at or below 41°F. This unit was rechecked at the end of today's inspection the ambient air temperature wa measured at 43°F.

The signgle door stand up refrigeration unit, ambient air temperature measured at 49°F today. Only produce was said to be stored in this unit.

Violation: RESTROOM FACILITIES NOT MAINTAINED [HSC 114250 & 114276]

Description/Corrective Action: Handwash sink in the restroom did not have paper towels in the dispenser, paper towels were located on top of the toilet tank. Please remove paper hand towels from a top the toilet tank to the wall mounted dispenser.

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

Description/Corrective Action: tip sensitive digital probe thermometer was not working today, dead battery. A battery was left with the operator today. The bi-metalic stem thermomter needs to be calibrated.

General Comments:

Please check your refrigeration units and ensure they are maintaining at least 41°F for cold holding.

Handwash sink on the cooks line was noted fully stocked today.

Hot holding temperatures were measured above 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:

Esther Ortega

Troy Hommerding-REHS

Received By:

Agency Representative

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



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: TAQUERA LA PIEDAD	BUSINESS PHONE: (559) 386-4588	RECORD ID#: PR0006921	DATE: October 07, 2010
FACILITY SITE ADDRESS: 228 E KINGS ST C	CITY: AVENAL	ZIP CODE: 93204	INSPECTION TYPE: 1ST FOLLOW UP INSPECTION
OWNER NAME: EVERARDO AGUIRRE	CERTIFIED FOOD HANDLER: Esther Ortega	EXP DATE: 7/1/2014	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 COLD HOLDING TEMPERATURE(S)

[HSC 113996]

Description/Corrective Action: Single door stand-up refrigeration unit measured at 47°F ambient air temperature, food probed inside this unit measured at 47°F. This unit must be maintained at 41°F. Please adjust this unit to maintain at 41°F or below. A second follow re-inspection will be conducted for this unit in one week.

General Comments:

A second re-inspection will be conducted in one week from today. This unit must be maintained at 41°F or below.

RESULTS OF EVALUATION: PASS NEEDS IMPROVEMENT FAIL

Reinspection Required: Yes: No:

Reinspection Date (on or after): 10/14/2010

Potential Food Safety All Star:

Esther Ortega

Troy Hommerding-REHS

Received By:

Agency Representative

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



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: TAQUERA LA PIEDAD	BUSINESS PHONE: (559) 386-4588	RECORD ID#: PR0006921	DATE: September 07, 2010
FACILITY SITE ADDRESS: 228 E KINGS ST C	CITY: AVENAL	ZIP CODE: 93204	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: EVERARDO AGUIRRE	CERTIFIED FOOD HANDLER: Esther Ortega	EXP DATE: 7/1/2014	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: Handwash sink on the cooks line did not have paper towels stocked, during today's inspection paper towels were restocked.

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

Description/Corrective Action: Sliced tomatoes and salsa made with cut tomatoes measured above 41°F. Please keep all sliced tomatoes or other items made with cut or diced tomatoes at or below 41°F.

Single door stand up refrigeration unit measured approximately 50°F. This was also noted on previous inspection that this unit was not holding at 41°F or below. Please have this unit serviced or checked.

General Comments:

Restroom was noted properly stocked today. Dry storage area was noted in satisfactory condition.

Please correct the above violation with 30 days. A re-inspection will be conducted at that time.

RESULTS OF EVALUATION: <input type="checkbox"/> PASS <input checked="" type="checkbox"/> NEEDS IMPROVEMENT <input type="checkbox"/> FAIL	Reinspection Required: Yes: <input checked="" type="checkbox"/> No: <input type="checkbox"/>
	Reinspection Date (on or after): <u>10/7/2010</u> <input type="checkbox"/> Potential Food Safety All Star:

Esther Ortega

Troy Hommerding-REHS

Received By: _____

Agency Representative

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