



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/ehs

FOOD SAFETY EVALUATION REPORT

FACILITY NAME: RESTAURANTE LA CARRETA LLC	BUSINESS PHONE: Not Specified	RECORD ID#: PR0009574	DATE: July 11, 2018
FACILITY SITE ADDRESS: 829 SKYLINE BLVD	CITY: AVENAL	ZIP CODE: 93204	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: RESTAURANTE LA CARRETA LLC/ALEJANDRO MONTOYA	CERTIFIED FOOD MANAGER: Andrea Lopez	EXP DATE: 1/9/2018	INSPECTOR: Abel Simon - 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: NO CURRENT CERTIFIED FOOD SAFETY PERSON ON STAFF [HSC 113947-113947.6]

Description/Corrective Action: REPEAT: A food manager's certification was noted to be missing. This is the second time this has been noted in the report. Follow-up will be conducted to make sure that this is taken care of with-in 30 days.

Violation: FOODS FROM UNAPPROVED SOURCES [HSC 114021 - 114029]

Description/Corrective Action: Observed there to be dried meat hanging from two clothes hangers over the range of the hood. Operator stated that this was for personal use. Operator was instructed to discontinue this practice. Operator stated that they would no longer dry meats at this facility.

General Comments:

- Observed the hand wash station to be fully stocked.
- The temperature of hot holding and cold holding food items were noted to be satisfactory.
- Food items were observed to stored above the floor six inches.
- The restrooms were observed to be fully stocked.
- Thank you.

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:

Andrew T Lopez

 Received By:

Abel Simon - 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: RESTAURANTE LA CARRETA LLC	BUSINESS PHONE: Not Specified	RECORD ID#: PR0009574	DATE: November 01, 2017
FACILITY SITE ADDRESS: 829 SKYLINE BLVD	CITY: AVENAL	ZIP CODE: 93204	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: RESTAURANTE LA CARRETA LLC/ALEJANDRO MONTOYA	CERTIFIED FOOD MANAGER: Andrea Lopez	EXP DATE: 1/9/2018	INSPECTOR: Abel Simon - 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: NO CURRENT CERTIFIED FOOD SAFETY PERSON ON STAFF [HSC 113947-113947.6]

Description/Corrective Action: REPEAT: No food manager's certification was available on site. A food handler card was available for the cook. Please be sure there is a food manager's certification on site and a copy is faxed to our office with in 30 days. Follow-up will be conducted to verify this has been done.

General Comments:

- Observed there to be two thermometers in the kitchen.
- The hand wash station was observed to be fully stocked.
- All temperatures were noted to be in satisfactory range.
- All items were observed to be covered.
- Restrooms were fully stocked.
- Thank you.

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:

Andrea Lopez

Abel Simon - REHS

Received By:

Agency Representative

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: RESTAURANTE LA CARRETA LLC	BUSINESS PHONE: (559) 386-4671	RECORD ID#: PR0009574	DATE: February 03, 2017
FACILITY SITE ADDRESS: 829 SKYLINE BLVD	CITY: AVENAL	ZIP CODE: 93204	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: RESTAURANTE LA CARRETA LLC/ALEJANDRO MONTOYA	CERTIFIED FOOD MANAGER: MARCUS MONTOYA	EXP DATE: 3/9/2016	INSPECTOR: Vikram Manke

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: NO CURRENT CERTIFIED FOOD SAFETY PERSON ON STAFF [HSC 113947-113947.6]

Description/Corrective Action: Food manager certification was not available on site during inspection. Operator informed that the certification was renewed last year. Please fax or email a copy of the certification to our office within 30 days.

Violation: IMPROPER CLEANING OF UTENSILS AND EQUIPMENT [HSC 114095-114099.5 & 114101-114119]

Description/Corrective Action: Nozzles of the soda machine had accumulation of sugar syrup/mildew. Please clean the nozzles frequently to avoid accumulation of mildew.

The nozzles were cleaned during inspection.

General Comments:

Soap, paper towels, and warm water were available at the hand wash station. Satisfactory temperature levels were maintained in all the cold holding units. All hot food items were maintained above 135 F. Food establishment was in clean condition.

The baffles of the hood shall be in need of cleaning soon. Per operator, a steam cleaning service provider is scheduled to perform cleaning within a week.

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:

Vikram Manke

Agency Representative

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