



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

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|--|--|---------------------------------|---|
| FACILITY NAME: TACOS Y TORTAS CHALIOS #2 | BUSINESS PHONE: (559) 386-9010 | RECORD ID#: PR0009681 | DATE: August 24, 2018 |
| FACILITY SITE ADDRESS: 836 SKYLINE BLVD | CITY: AVENAL | ZIP CODE: 93204 | INSPECTION TYPE: 1ST FOLLOW UP INSPECTION |
| OWNER NAME: ROSALIO CARILLO ZUNIGA | CERTIFIED FOOD MANAGER: Santiago Bruno | EXP DATE: 1/11/2022 | 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: IMPROPER MAINTENANCE OF FACILITY OR EQUIPMENT [HSC 114161-114182 & 114257]

Description/Corrective Action: Floors in the kitchen area were observed to be slippery.
Food debris was observed underneath the equipment.

Violation: IMPROPER FOOD HANDLING PRACTICES [HSC 113961 - 113973]

Description/Corrective Action: The three door refrigerator placed outside in the back area had not been removed.
Vegetables are being stored in the shed area outside the building.
One compartment of three compartment sink was used for storing clean utensils.

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

Description/Corrective Action: Temperature of food items in the two door refrigerator was measured between 50 F and 55 F. Operators were instructed to discontinue the use of this unit. All perishable food items were moved to the walk-in cooler for temporary basis.

Violation: NO CURRENT FOOD HANDLER CARD CERTIFICATES FOR EMPLOYEES

Description/Corrective Action: Three employees present during inspection did not have food handlers card. Provide copies of food handler cards for all three employees.

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

Description/Corrective Action: The cold water faucet of the hand wash station was not working. Only the hot water faucet was functional. Operators were not able to wash hands due to high temperature of the water.

General Comments:

This inspection was conducted to confirm violations issued in the last inspection on June 11, 2018. The violations issued previously had not been corrected.

A re-inspection shall be conducted to confirm compliance. You facility shall be charged \$225 for that inspection.

Due to history of food safety issues, an administrative hearing has been scheduled to provide you an opportunity to discuss a corrective action plan.

At this time, you are scheduled to appear before an administrative hearing on September 4, 2018 at 11 AM to show cause why your food vending permit should not be suspended. If you're unable to make this appointment, you have 15 calendar days to reschedule. Failure to attend the hearing or to reschedule this appointment will waive your right to an administrative hearing and your permit may be revoked representative must contact our office to schedule a hearing by 08/30/18. Failure to do so may result in closure of the facility.

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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: |
|---|--|

Santiago

Received By:

Vikram Manke

Agency Representative

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| FACILITY NAME: TACOS Y TORTAS CHALIOS #2 | BUSINESS PHONE: (559) 386-9010 | RECORD ID#: PR0009681 | DATE: June 11, 2018 |
| FACILITY SITE ADDRESS: 836 SKYLINE BLVD | CITY: AVENAL | ZIP CODE: 93204 | INSPECTION TYPE: ROUTINE INSPECTION |
| OWNER NAME: ROSALIO CARILLO ZUNIGA | CERTIFIED FOOD MANAGER: Santiago Bruno | EXP DATE: 1/11/2022 | INSPECTOR: Vikram Manke |

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

Description/Corrective Action: Operator was asked to demonstrate cleaning method utilized at this facility. Operator performed all other steps correct but did not utilize the sanitize step to disinfect the utensil. "Wash, Rinse, and Sanitize" method of cleaning utensils was demonstrated during inspection.

Violation: IMPROPER FOOD HANDLING PRACTICES [HSC 113961 - 113973]

Description/Corrective Action: A new three door refrigerator has been placed outside in the back area. Please remove the refrigerator before the re-inspection.

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

Description/Corrective Action: Temp of food items in the two door refrigerators was measured between 44 and 47 F. Per state law, these items must be maintained at a temp. of 41 F and below.

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

Description/Corrective Action: Hot water faucet at the hand wash station was not functional. This faucet must be able to dispense water at a min. temperature of 100 F.

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

Description/Corrective Action: Floor in the kitchen area were observed to be slippery.
Food debris/ settled dust was observed on the floor underneath the equipment.
Raw meat debris was observed in the handle of the three door refrigerator.

Proper through cleaning must be performed to fix the above noted issues.

General Comments:

Hand wash station had soap, paper towels, and warm water supply.
Food items in th hot holding unit were measured above 135 F.

A reinspection shall be conducted on or after 07/02/18 to confirm compliance with the violations listed above. If any subsequent reinspection are required, you shall be billed \$225 per inspection.

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| FACILITY NAME: TACOS Y TORTAS CHALIOS #2 | BUSINESS PHONE: (559) 386-9010 | RECORD ID#: PR0009681 | DATE: November 01, 2017 |
| FACILITY SITE ADDRESS: 836 SKYLINE BLVD | CITY: AVENAL | ZIP CODE: 93204 | INSPECTION TYPE: ROUTINE INSPECTION |
| OWNER NAME: ROSALIO CARILLO ZUNIGA | CERTIFIED FOOD MANAGER: Santiago Bruno | EXP DATE: 1/11/2022 | INSPECTOR: Abel Simon - REHS |

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

Description/Corrective Action: Observed there to be food items being stored in the reach-in refrigeration unit. Please be sure to keep lids on all food items and have them covered to prevent potential cross contamination.

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

Description/Corrective Action: Observed Jellos being sold from the reach in unit in the front of house with out proper labeling. Operator stated they are made from a vendor's home. These were removed from the reach in unit. Please note that food from approved sources can be sold. Food items that are made from home from a person who is not a permitted cottage food operator are not allowed. Follow-up will be conducted regarding person who was making food items from home.

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

Description/Corrective Action: Observed there to be excess debris around and on top of food prep table. Please be sure to routinely clean this unit.

Observed the window located above the three compartment sink to have mold growth. Additionally, a section of this needs to be repaired as the window sill was observed to be crumbling. Please be sure to repair this before the next routine inspection.

General Comments:

All temperatures were noted to be in satisfactory range.

The hand wash station was observed to be fully stocked.

Observed proper hand washing of the employees.

Thank you.

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Santiago Bruno

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