



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

Table with 4 columns: FACILITY NAME, BUSINESS PHONE, RECORD ID#, DATE, FACILITY SITE ADDRESS, CITY, ZIP CODE, INSPECTION TYPE, OWNER NAME, CERTIFIED FOOD MANAGER, 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 FACILITY OR EQUIPMENT [HSC 114161-114182 & 114257]

Description/Corrective Action: Observed grease build up on food above stove and on floors. Please maintain area clean and free of debris to prevent a slip hazard, grease fire or vermin infestation.

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

Description/Corrective Action: Observed hand wash station lacking soap. Per staff member, dispenser does not work. Please ensure all hand wash stations have hot water (100F), soap and paper towels at all time. Violation corrected on site.

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

Description/Corrective Action: Observed uncovered containers of meat, chili pots and raw meat leaking fluids onto floors in walk in refrigerator. The pots containing chili sauce in walk in refrigerator had cardboard boxes on top of pot and without a lid. Please provide lids and containers for any raw meats inside unit to prevent cross contamination. Also clean maintain floors, walls and ceilings clean at all times.

General Comments:

The following was observed during today's routine inspection:

All refrigeration units were at or below 41 F.

Three compartment sinks had hot water at 120 F.

Employee restroom had hot water, paper towels and soap. \

RESULTS OF EVALUATION: [ ] PASS [X] NEEDS IMPROVEMENT [ ] FAIL

Reinspection Required: Yes: [ ] No: [X]

Reinspection Date (on or after): N/A

[ ] Potential Food Safety All Star:

Victor Mejia

Received By:

Evelyn Elizalde

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/ehs

**FOOD SAFETY EVALUATION REPORT**

<b>FACILITY NAME:</b> JALISCO MEAT MARKET HANFORD	<b>BUSINESS PHONE:</b> (559) 302-7759	<b>RECORD ID#:</b> PR0009524	<b>DATE:</b> July 28, 2021
<b>FACILITY SITE ADDRESS:</b> 802 S 11TH AVE	<b>CITY:</b> HANFORD	<b>ZIP CODE:</b> 93230	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> ADRIAN PARTIDA	<b>CERTIFIED FOOD MANAGER:</b> VICTOR MEJIA	<b>EXP DATE:</b> 9/5/2024	<b>INSPECTOR:</b> Yatee Patel - 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:** The ice machine at the back needs to be repaired. The ice is used for the meats to remain cold. Observed leaking water. Please fix the plumbing such that there are no leaks.

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

**Description/Corrective Action:** Observed missing labels for pre-packaged items in clear containers. Be sure to properly label all items that are packaged for the customers.

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

**Description/Corrective Action:** The hand washing station had items placed inside the sink, and the trash can was observed directly in front of the sink that makes hand washing inconvenient. Have the hand washing station easy to access for frequent hand washing.

**Violation:** IMPROPER HANDWASHING PROCEDURES BY FOODHANDLERS [HSC 113953-113953.4]

**Description/Corrective Action:** No paper towels during the inspection at the hand washing station. The paper towels were refilled during the inspection. Always keep your hand washing station fully stocked and be sure all employees wash hands correctly, and in between duties.

**General Comments:**

All cold holding units were satisfactory.

Bleach available for sanitizing.

Be sure to keep all meat items, including cutting, prepping and storing away from ready to eat foods and hot food prep.

Thank you

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/ehs

**FOOD SAFETY EVALUATION REPORT**

<b>FACILITY NAME:</b> JALISCO MEAT MARKET HANFORD	<b>BUSINESS PHONE:</b> (559) 302-7759	<b>RECORD ID#:</b> PR0009524	<b>DATE:</b> July 28, 2021
<b>FACILITY SITE ADDRESS:</b> 802 S 11TH AVE	<b>CITY:</b> HANFORD	<b>ZIP CODE:</b> 93230	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> ADRIAN PARTIDA	<b>CERTIFIED FOOD MANAGER:</b> VICTOR MEJIA	<b>EXP DATE:</b> 9/5/2024	<b>INSPECTOR:</b> Yatee Patel - 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.

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

*VMJ*

*Yatee Patel - REHS*

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

Agency Representative \_\_\_\_\_

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