



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 excess grease and debris build up on floors, walls and ceilings in the food prep area. Please maintain area clean and free of debris to prevent vermin infestation or grease fire.

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

Description/Corrective Action: Observed open food containers with ready to eat foods without lids. Violation corrected on site.

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

Description/Corrective Action: Observed lack of paper towels in hand wash station at bar area. Please ensure all hand wash stations have hot water (100F), soap and paper towels at all times.

General Comments:

The following was observed during today's routine inspection:

- Ware washing sinks had hot water at 120 F.
All foods in storage area were stored 6 inches above ground level.
All refrigeration units were at or below 41 F.
Sanitizer was available throughout food prep areas and bar area.
CO2 tanks next to walk in refrigerator were secured at time of inspection.
Hot holding foods were above 135 F.

Facility has a food managers certification that expired on 9/2021. The facility is required to provide an active food managers certification for the facility to our office within 30 days of this inspection.

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:

Handwritten signature 'ACY'.

Received By:

Evelyn Elizalde
Agency Representative

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



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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: LA FIESTA ENTERPRISES, LLC	BUSINESS PHONE: (559) 582-2999	RECORD ID#: PR0000139	DATE: August 31, 2021
FACILITY SITE ADDRESS: 106 N GREEN ST	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: CONSUELO OLIVERA	CERTIFIED FOOD MANAGER: OSCAR RODRIGUEZ	EXP DATE: 9/20/2021	INSPECTOR: 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 facility is in need of replacing the broken tiles in the kitchen. This is creating an accumulation of grease and making it hard to clean the floor as needed.

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

Description/Corrective Action: Observed fish containers at the bottom of the shelf and above the containers that contain raw meat. Please keep all fish and veggies above raw meats and poultry to avoid accidental cross contamination.

General Comments:

The hot holding foods (rice, beans and meats) were observed over 140F.

The cold holding units were at 41F and lower and all foods were covered in all the units, including the walk-in to avoid cross contamination. Thank you

The sanitizer was observed at 100ppm of Cl solution.

The facility was observed with a tremendous amount of effort in keeping food safety on top and overall food operation to a satisfactory level compared to the past. Thank you for the good work. Please continue the scheduled cleaning and maintaining.

If the facility continues to change the flooring and other major work inside the kitchen or the meat market, please inform our department and submit plan checks if needed.

All employees have the certified food handler cards and manager certifications.

The bar area was observed well maintained, with sanitizer, hot water and cleanliness.

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

Received By: _____

Agency Representative _____

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