

Environmental Health Serivces 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: ARSENIO'S MEXICAN RESTAURANT	BUSINESS PHONE:	RECORD ID#: PR0009879	DATE:			
	(559) 583-0359		August 30, 2022			
FACILITY SITE ADDRESS:	CITY:	ZIP CODE:	INSPECTION TYPE:			
410 N 11TH AVE STE 101	HANFORD	93230	ROUTINE INSPECTION			
OWNER NAME:	CERTIFIED FOOD MANAGER:	EXP DATE:	INSPECTOR:			
LOPEZ & SOLIS INC.	MARIO TREJO	5/15/2022	Evelyn Elizalde			
the items (if any) listed below identify the violation(s) that must be corrected. Thank you for your cooperation.  The reinspection will be conducted (if needed) at no charge. A service fee is assessed for each additional reinspection required.						
Violation: None Noted						
General Comments:						
The following was observed during today's routine inspection:						
All hand wash stations had hot water at 100 F. Three compartment sink had hot water at 120 F. All hot holding foods observed above 135 F. Sanitizer buckets were available throughout facility. Observed chained CO2 tank in dry storage area.						
The facility has a copy of an expired (05/2022) food managers certificate. Please provide a copy of an active food managers certificate for the facility to our department within 30 days to this inspection. Further enforcement may be taken if compliance has not been met. Please contact our office for any questions regarding this inspection.						
		Reinspection Re	equired: Yes: No: X			
RESULTS OF EVALUATION: X PASS NEE	DS IMPROVEMENT FAIL	Reinspection Da	ate (on or after): N/A			
		□ P	otential Food Safety All Star:			
11 61						
Ut Ct.		Evelyn Elizalde				
Received By:		Agency Representative				

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

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## FOOD SAFETY EVALUATION REPORT

FACILITY NAME: ARSENIO'S MEXICAN RESTAURANT	BUSINESS PHONE: (559) 583-0359	RECORD ID#: DATE: PR0009879 January 27, 2022			
FACILITY SITE ADDRESS:	CITY:	ZIP CODE:	INSPECTION TYPE:		
410 N 11TH AVE STE 101	HANFORD	93230	ROUTINE INSPECTION		
OWNER NAME:	CERTIFIED FOOD MANAGER:	EXP DATE:	INSPECTOR:		
LOPEZ & SOLIS INC.	MARIO TREJO	5/15/2022	Yatee Patel - REHS		
The items (if any) listed below identify the violation(s) that must be One reinspection will be conducted (if needed) at no charge. A serv					
Violation: None Noted					
General Comments:					
All cold holding foods measured ( Cheese, cut veggi	es ) and all drawers under the grill	were below 41F.			
The hot held foods ( chicken, chili meat ) were above	e 145F.				
The reach-in at the back was observed well organized and all foods were covered.					
The hood was observed clean.					
Pest Control Services once a month. No vermin observed in today's inspection.					
The QAT solution in the 3 compartment sink was observed at 200ppm.					
All employees currently have the food hander certs, card within 30 days of hire.	but if you hire new food prep emplo	oyee they must ge	t the food handler		
Over all facility was in good operating condition.					
Thank you					
		Reinspection R	equired: Yes: No: X		
RESULTS OF EVALUATION: X PASS NEED	OS IMPROVEMENT FAIL	Reinspection D	ate (on or after): N/A		
		Potential Food Safety All Star:			
		•			
- Lain Jogen		Vataa Datal	DEUS		
Received By:	·	Yatee Patel - REHS  Agency Representative			
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### FOOD SAFETY EVALUATION REPORT - COMPLAINT INSPECTION

FACILITY NAME: ARSENIO'S MEXICAN RESTAURANT	<b>BUSINESS PHONE:</b> (559) 583-0359	RECORD ID#: CO0009999	DATE: October 14, 2020
FACILITY SITE ADDRESS: 410 N 11TH AVE STE 101	CITY: HANFORD	<b>ZIP CODE</b> : 93230	INSPECTION TYPE: INITIAL COMPLAINT INSPECTION
OWNER NAME: LOPEZ & SOLIS INC.	CERTIFIED FOOD HANDLER: MARIO TREJO	<b>EXP DATE:</b> 5/15/2022	INSPECTOR: Liliana Stransky - REHS

A complaint was recently received by our Department alleging violations of the California Retail Food Code at this facility. In response to the complaint, an inspection of the facility was conducted and our investigation findings are provided below. If violations are noted, then appropriate corrective action is required as listed in the main section of this report. 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.

#### **Inspection Findings and General Comments:**

A complaint was filed with the department alleging that a couple ate azada fries the evening of October 8th and began experiencing diarrhea after only one hour. The couple stated they went to the ER and were told they had eaten something bad but no testing was done to confirm an FBI. They allege no other foods were shared by them except the azada fries.

The facility was inspected on 10/13/2020 and the following observations were made in reference to the foods in question:

- \* Carne azada meat was observed thawing under cold running water during the inspection. After thawing, food workers then cut the meat to smaller portions and place them in plastic containers. These are labeled and placed inside the walk-in. During the inspection, containers dated 10/11/2020 were observed at 39F.
- \* The meat is cooked in batches throughout the day and held hot in the steam table. During the inspection, the cooked azada meat was observed at 171F.
- \* The fries are kept frozen and deep fried when ordered. Freezers were inspected and found to be below 0F.
- \* Refrigeration units used to hold other ingredients used for azada fries: cheese, avocado and sour cream were observed below 41F.
- \* Our department did not receive any additional complaints for the facility, and no violations associated with the food products in question were observed during this investigation. The complaint could not be substantiated and no further action will be required. Case dismissed.

A copy of the unsigned report will be sent to the operator for their records. Please contact our Department at 559-584-1411 if you have any questions.

Violation:	None Noted			

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OWNER NAME: LOPEZ & SOLIS INC.	CERTIFIED FOOD HANDLER: MARIO TREJO	<b>EXP DATE:</b> 5/15/2022	INSPECTOR: Liliana Stransky - REHS				
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Reinspection Required: Yes: No: X Reinspection Date (on or after): N/A							
-	Liliana Stransky - REHS						
Received By:		Agency Repres	sentative				

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