



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: EL TARASCO RESTAURANT	BUSINESS PHONE: (559) 589-1111	RECORD ID#: PR0005518	DATE: June 17, 2022
FACILITY SITE ADDRESS: 114 W SEVENTH ST	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: CLAUDIA ESPINOZA	CERTIFIED FOOD MANAGER: MANUEL MORALES PEREZ	EXP DATE: 4/20/2023	INSPECTOR: SEM HAR GEBREGZIABIHE

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: OTHER PERMIT VIOLATION

Description/Corrective Action: Observed 2 bags of flour, a bag of onions, and other miscellaneous food items stored on the floor. The California Retail Food Code section 114047 states all food must be stored six inches above the floor so that it is free from splash, dust, vermin, or other forms of contamination or adulteration. Food in packages may be stored less than six inches above the floor if it is on a dollie, pallet, rack, and skids, etc. Please remove these items off the floor as soon as possible.

Violation: RESTROOM FACILITIES NOT MAINTAINED [HSC 114250 & 114276]

Description/Corrective Action: Observed both facets in the customer womens restroom to be loose. Reseal both facets in the customer womens restroom as soon as possible.

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

Description/Corrective Action: Observed both microwaves above the hot holding unit to be dirty with food build up. Please clean the inside and outside of both microwaves.

Observed food debris build up on the handles of the walk in refrigerator and both freezers. Please clean and sanitize these areas as soon as possible.

General Comments:

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



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FACILITY SITE ADDRESS: 114 W SEVENTH ST	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: CLAUDIA ESPINOZA	CERTIFIED FOOD MANAGER: MANUEL MORALES PEREZ	EXP DATE: 4/20/2023	INSPECTOR: SEM HAR GEBREGZIABIHE

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.

Observations:

- Hand washing stations were fully stocked with hot water, soap, and paper towels.
- Restrooms were fully stocked with hot water, soap, and paper towels.
- The manual dishwasher was functioning properly at 50 ppm(CL).
- All hot holding temperatures for the beans, chicken, beef, rice were all above 135F.
- Final cooking temperature for the beef was 192.7F.
- All refrigeration units were functioning properly at 41F and below.
- All freezer units were functioning properly at 0F and below.
- The three compartment sink in the kitchen and bar area were well maintained and had hot water.
- The food prep sink was supplied with hot water. At the time of inspection proper thawing techniques was observed for frozen vegetables (under constant cold water flow).
- Overall this facility is in satisfactory condition.
- Thank you for your time.

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:

SEM HAR GEBREGZIABIHE

Received By: _____

Agency Representative

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: EL TARASCO RESTAURANT	BUSINESS PHONE: (559) 589-1111	RECORD ID#: PR0005518	DATE: April 08, 2021
FACILITY SITE ADDRESS: 114 W SEVENTH ST	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: CLAUDIA ESPINOZA	CERTIFIED FOOD MANAGER: ARACELY ESPINOZA	EXP DATE: 2/28/2021	INSPECTOR: Luis Flores - 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 PLUMBING OR LIQUID WASTE DISPOSAL [HSC 114189-114242]

Description/Corrective Action: The bar side hand-wash sink is not in use at this time due to a reported wastewater plumbing leak. Repair leak ASAP. Repair is required in order to make the hand sink available for use.

General Comments:

All monitored hot and cold food products all met State Food temperature holding requirements.
 A functional digital probe type thermometer was available on overhead steam table shelving for temperature checking.
 Kitchen staff were observed to wash hands regularly.
 Food storage in the walk-in box cooler was satisfactorily organized.
 Both sets of restrooms (bar side and restaurant side) were found to be very well maintained.
 Monitor the sanitizing cycle of the automatic low temp dish wash machine to ensure the proper level of chlorine solution of 50 PPM is dispensed.

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:

No signature obtained due to Covid-19

Luis Flores - REHS

Received By: _____

Agency Representative _____

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