



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: OTHER PERMIT VIOLATION

Description/Corrective Action: It was discovered during today's inspection that a new hood has been installed without our Department's approval. Per owner, City of Hanford Fire Department has granted permission of the new hood. As a reminder, anytime there is construction or equipment installation/replacement in the facility, our Department must be informed as plans may be required.

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

Description/Corrective Action: Observed piles of dishes and pots inside and beneath the 3-compartment sink. Proper 3-compartment sink set-up needs to occur and dishes/pots need to be cleaned as needed to prevent the accumulation of dirty dishes/pots.

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

Description/Corrective Action: Observed exposed ceiling above the new hood and missing vent cover in the kitchen. Ensure construction to the new hood is complete and replace missing vent cover.

General Comments:

- Hand wash station has hot water, soap, and paper towels.
-Cold holding units were measured at or below 41F.
-Rice, beans, and pork in the steam table were measured above 135F.
-Observed all workers wearing face masks.
-A copy of the unsigned report will be emailed to the owner. Contact our office at 559-584-1411 if there are any questions.

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:

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



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OFFICIAL INSPECTION REPORT

FACILITY NAME: TACOS Y MARISCOS COLIMA	BUSINESS PHONE: (559) 584-1052	RECORD ID#: PR0000450	DATE: March 25, 2020
FACILITY SITE ADDRESS: 320 E SEVENTH ST	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: PUBLIC INFORMATION/EDUCATIOI
OWNER NAME: DAVID TORRES DIAZ	Program Description: 1107 - KINGS DPH COVID-19	EXP DATE: 3/20/2025	INSPECTOR: Yatee Patel - REHS

The items (if any) listed below identify the Health Code 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: None Noted

General Comments:

The facility has made their dinning completely inaccessible to customers and is encouraging customers to call-in their orders to minimize their wait.

At this time all food sales are for DELIVERY or TAKE-OUT/PICK-UP ONLY!!

The staff is aware of social distancing by requesting that customers keep apart a minimum of six feet from each other and staff. Only allow entry to customers that can safely keep the same distance between them while they wait or encourage them to wait in their cars.

Staff is practicing safe food handling procedures to protect food from contamination, monitor hot & cold holding temperatures, and WASH HANDS.

Staff uses sanitizing solution (chlorine 100ppm or QAC 200ppm) for wiping down all counters and work surfaces to reduce the risk of contamination. All work surfaces should be cleaned and sanitized frequently to prevent contamination.

Under no circumstances are employees who feel sick or are sick with respiratory (i.e. fever, coughing or sneezing) or gastrointestinal (i.e. vomiting or diarrhea) symptoms are allowed to work in the facility.

An investigation was conducted today to review and verify the above food and employee safety practices are being followed. The report will be emailed to the owner/operator. Please contact our Department for further questions.

Reinspection Required: Yes: No: **Reinspection Date (on or after):** Not Specified

Yatee Patel - REHS

Environmental Health Specialist

Received By: _____



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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: TACOS Y MARISCOS COLIMA	BUSINESS PHONE: (559) 584-1052	RECORD ID#: PR0000450	DATE: February 21, 2020
FACILITY SITE ADDRESS: 320 E SEVENTH ST	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: 1ST FOLLOW UP INSPECTION
OWNER NAME: DAVID TORRES DIAZ	CERTIFIED FOOD MANAGER: JOSE TORRES	EXP DATE: 3/25/2019	INSPECTOR: Liliana Stransky - 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: RESTROOM FACILITIES NOT MAINTAINED [HSC 114250 & 114276]

Description/Corrective Action: The men's restroom did not have hot water at or above 100F. The temperature was recorded at 76F. Adjust the temperature and keep it at least at 100F for proper handwashing.

Violation: NO CURRENT CERTIFIED FOOD SAFETY PERSON ON STAFF [HSC 113947-113947.6]

Description/Corrective Action: The operator, Adriana Torres, has registered for the food manager certification class on 3/10/2020. Please send a copy of the certificate to the department once you receive it.

Violation: IMPROPER HOLDING OF RAW SHELL EGGS [HSC 114373]

Description/Corrective Action: A box of eggs and a single egg carton were observed sitting at ambient temperature. Correct this violation by keeping raw shelled eggs refrigerated or over ice at a minimum temperature of 45F. Second notice.

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

Description/Corrective Action: Observed a container with raw cow leg pieces overflowing and uncovered inside one of the reach-in refrigerators. Please remember to cover all foods to prevent cross contamination. All other food containers were observed covered and at proper temperatures.

General Comments:

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Conducted first follow-up inspection to verify corrections to the violations noted on December 13, 2019. The following was observed:

* Overall improvement was observed in the food storage practices. All food product was observed covered and stored in a manner that limits risk of cross contamination.

* Refrigeration units were observed clean and organized. Raw foods and cooked foods were stored separately. Most foods were labeled, but some still need to have labels indicating what they are and when they need to be discarded or rotated.

* Food equipment was observed clean and free of grease and food debris build-up. Professional cleaning and maintenance was provided for the ventilation systems in December of 2019. The next routine maintenance is scheduled for March 2020.

* Repairs to the dishwasher were completed and the rinse cycle was observed with 100ppm chlorine sanitizing level.

* The hand washing station by the cooking equipment was fully stocked with soap, paper towels and hot water was also available. There is now a proper hand washing sign to remind employees it is only to be used for hand washing.

* The back storage area was cleaned, organized, shelving units were repainted, sections of exposed concrete on the floor now have tile or linoleum finishes for easy cleaning. Pots, pans and dry food storage is completely separate from cleaning supplies and personal items.

In general, much improvement was noted from the prior inspection. Your cooperation in correcting the noted violations is appreciated. Please continue to provide daily cleaning and work on correcting today's violations in a timely manner.

Thank you!

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RESULTS OF EVALUATION: PASS NEEDS IMPROVEMENT FAIL

Reinspection Required: Yes: No:

Reinspection Date (on or after): N/A

Potential Food Safety All Star:

Received By: _____

Liliana Stransky - REHS

Agency Representative

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