



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: LA TRAILITA TAQUERIA	BUSINESS PHONE: (559) 670-3160	RECORD ID#: PR0009699	DATE: June 30, 2021
FACILITY SITE ADDRESS: 1750 N 10TH AVE	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: CARLOS D. BARRAZA	CERTIFIED FOOD MANAGER: CARLOS BARRAZA	EXP DATE: 11/1/2023	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: FOODS & EQUIPMENT NOT PROTECTED FROM CONTAMINATION [HSC 113980, 114025-114027]

Description/Corrective Action: Ice-scoop was observed touching the ice. Operator was asked to place the ice scoop correctly, in a way that the handle does not touch the ice.

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

Description/Corrective Action: Hand washing station had a big bucket inside it. Please keep hand washing station free from anything so that the employees can correctly wash hands as needed.

Violation: IMPROPER HOT HOLDING TEMPERATURE(S) [HSC 113996]

Description/Corrective Action: Observed a few hot holding items below 135F. Gravy was at 110F and other meat items were below hot holding temperatures. Operator re-heated onsite during inspection to 165F and over on the grill and placed it back on the hot holding unit. Please be sure the hot food hold 135F or over at all items.

Violation: LACK OF OR IMPROPER USE OF THERMOMETERS [HSC 114157-114159]

Description/Corrective Action: No thermometer was present to measure potentially hazardous foods such as those in the hot holding units. This department provided a digital thermometer for use. This department also highly recommends having a temperature log.

General Comments:

Cold holding foods were at 41F or lower.

Hand washing station at the back was fully stocked.

Walk-in units at the back were well organized and meats were separated from ready to eat foods.

Thank you

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



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OWNER NAME: CARLOS D. BARRAZA	CERTIFIED FOOD MANAGER: CARLOS BARRAZA	EXP DATE: 11/1/2023	INSPECTOR: Yatee Patel - REHS

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RESULTS OF EVALUATION: <input type="checkbox"/> PASS <input checked="" 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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Received By:

Yatee Patel - REHS

Agency Representative

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: LA TRAILITA TAQUERIA	BUSINESS PHONE: (559) 670-3160	RECORD ID#: PR0009699	DATE: December 16, 2019
FACILITY SITE ADDRESS: 1750 N 10TH AVE	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: RAFAEL BARRAZA ESCOBEDO	CERTIFIED FOOD MANAGER: RAFAEL BARRAZA	EXP DATE: 5/7/2020	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 CLEANING OF UTENSILS AND EQUIPMENT [HSC 114095-114099.5 & 114101-114119]

Description/Corrective Action: All walls, floors, ceilings, equipment must be cleaned thoroughly. All cooking equipment and cooking surfaces must be cleaned and sanitized

Violation: NO CURRENT FOOD HANDLER CARD CERTIFICATES FOR EMPLOYEES

Description/Corrective Action: None of the employees have food handler cards. This department gives you 2 weeks to obtain all certifications.

Violation: LACK OF OR IMPROPER USE OF THERMOMETERS [HSC 114157-114159]

Description/Corrective Action: No thermometer present at the facility. Please keep an extra thermometer on site. Manager stated that she had one, but its at the catering site.

Violation: IMPROPER EXCLUSION OF VERMIN OR ANIMALS [HSC 114259-114259.3]

Description/Corrective Action: Observed one roach on the wall by the kitchen area. Facility must call the pest control service immediately. Pest control receipts were viewed and the last service was done

General Comments:

All hot and cold holding foods were satisfactory.

Hand washing stations were fully stocked.

3 compartment sink had bleach to sanitize.

Thank you

RESULTS OF EVALUATION: <input type="checkbox"/> PASS <input checked="" 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:

Received By: _____

Yatee Patel - REHS

Agency Representative

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