



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: TORTILLERIA JALISCO	BUSINESS PHONE: (559) 707-9230	RECORD ID#: PR0000538	DATE: March 29, 2022
FACILITY SITE ADDRESS: 516 E SEVENTH ST	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: INITIAL COMPLAINT INSPECTION
OWNER NAME: JALISCO'S LLC	CERTIFIED FOOD MANAGER: OSCAR ALVAREZ	EXP DATE: 4/10/2022	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: None Noted

General Comments:

The purpose of today's inspection was to investigate the alleged food borne illness claimed to come from Tortilleria Jalisco bean, cheese, and beef burrito. The following was observed during the inspection:

The beef is initially cut then stored in the refrigerator until needed. The operator stated that the meat stored in the morning would typically be used up by the next morning. When needed the meat is then cooked. Final cooking temperature in today's inspections read 189.9F. The beef is then placed in a hot holding unit which read in today's inspection as 168.5F.

The rice is cooked when needed as well as the beans and then directly placed in the hot holding unit. Hot holding temperature for both items were 169.4F and 167.5F.

All freezer units were functioning properly at 0F and below.

All refrigerator units holding the cheese for the burritos were functioning properly at 41F or below.

The operator stated that no employees in this facility have arrived to work ill, reported symptoms, or reported any illness.

All employees must wash their hands every hour or when necessary. Observed employees washing their hands routinely or when changing tasks during the inspection. The hand washing station was fully stocked with hot water, soap, and paper towels.

After careful evaluation this complaint cannot be verified.

Thank you for your time.

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



Restaurant Bakery Permit Inspection Report

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INSPECTION REPORT

FOOD VENDING PERMIT - GR4 (250-500)

Facility Name		Facility Address		City/State	Zip Code
TORTILLERIA JALISCO		516 SEVENTH ST		HANFORD, CA	93230
Owner/Operator		Facility Phone No.	Inspection ID	Inspection Result	
JALISCO'S LLC		5595827120	26196	Needs Improvement	
Inspector Name	Inspection Date	Purpose of Inspection		Permit License	Expiration Date
Chaitanya Patel	12/4/2023	Routine Inspection		PR0000538	1/1/2025

An inspection of your facility revealed the following violations of the California Health and Safety Code and/or California Code of Regulations. A reinspection may occur at any time to verify correction of these violations. Please note the date of correction as listed per violation.

NVO = No Violation Observed OUT = Out of Compliance N/A = Not Applicable COS = Corrected On Site UD = UD

Violation Status	Violation Code	Observation
FDA Food Code 2017		
<input type="checkbox"/> NVO <input type="checkbox"/> UD <input type="checkbox"/> NA <input type="checkbox"/> OUT	TEMPERATURE OBSERVATIONS - Temperature Observations	
<input type="checkbox"/> NVO <input type="checkbox"/> UD <input type="checkbox"/> NA <input checked="" type="checkbox"/> OUT	10 - PREVENTING CONTAMINATION BY HANDS - Adequate handwashing sinks properly supplied and accessible	Hand wash Sink behind the food prep line had container inside the sink. The sink was also seen leaking underneath the sink. Please keep sink free of any containers. The sink also did not have any paper towels. This particular error was corrected during the inspection.
<input type="checkbox"/> NVO <input type="checkbox"/> UD <input type="checkbox"/> NA <input checked="" type="checkbox"/> OUT	16 - PROTECTION FROM CONTAMINATION - Food-contact surfaces; cleaned and sanitized	there were no sanitizing buckets, or there was no sanitizing of washed utensils done during this inspection. Observed employee stock dishes right after washing. No sanitization process occurred after dishwashing.
<input type="checkbox"/> NVO <input type="checkbox"/> UD <input type="checkbox"/> NA <input checked="" type="checkbox"/> OUT	39 - PREVENTION OF FOOD CONTAMINATION - Contamination prevented during food preparation, storage, and display	this facility does not have a food preparation sink. Observed meat cutting on a table with meat being dropped into a big container that was sitting on a chair off the table. Please consider adding a food preparation sink to avoid contamination or processing issues.
<input type="checkbox"/> NVO <input type="checkbox"/> UD <input type="checkbox"/> NA <input checked="" type="checkbox"/> OUT	51 - PHYSICAL FACILITIES - Plumbing installed, proper backflow devices	The faucet of the three compartment sink was extremely loose. The faucet also does not reach over all three compartments. please add a bigger faucet that reaches over all three compartments.
<input type="checkbox"/> NVO <input type="checkbox"/> UD <input type="checkbox"/> NA <input checked="" type="checkbox"/> OUT	56 - PHYSICAL FACILITIES - Adequate ventilation and lighting, designated areas used	Ansul ventilation system in the prep area Noted with grease buildup. During the inspection, the ventilation system was not turned on, and there was food being prepped underneath the ventilation system. Please clean and maintain the ventilation system with as grease buildup as possible.



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Overall Inspection Comment:

A routine inspection was conducted and following was observed.

Hot water temperature at the handwash sink, restroom sink and dishwasher sink were noted to be above 120°F.

Refrigeration units noted below 41°F. Proper refrigeration procedures were observed. Meats and produce were stored in separate refrigeration sections.

Hot food holding temperatures for Beans and Rice in the hot holding section were noted above 135F.

Food manager, certificate active and present on site.

General cleanliness in unsatisfactory conditions.

ATTENTION: There are a total of 5 item(s) marked above in violation. Total Major violations are 0.

Signatures

Received By:

Inspected By:

Inspector Name: **Chaitanya Patel**

Title: **Environmental Health Officer I**

Date: **12/4/2023**

Phone: **559-584-1411**

Email: **Chaitanya.Patel@co.kings.ca.us**



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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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Joson Alvarez

Received By:

SEM HAR GEBREGZIABIHE

Agency Representative

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