



## Restaurant Bakery Permit Inspection Report

Kings County Department of Public Health  
 Environmental Health Services  
 330 Campus Dr. Hanford CA 93230  
 Phone - 559-584-1411 Fax - 559-584-6040  
 Internet - www.countyofkings.com/health/ehs

### INSPECTION REPORT

#### FOOD VENDING PERMIT - GR2 ( 12-100)

Facility Name		Facility Address		City/State	Zip Code
LA TRAILITA TAQUERIA		1750 N 10TH AVE		HANFORD, CA	93230
Owner/Operator		Facility Phone No.	Inspection ID	Inspection Result	
CARLOS BARRAZA		5596703160	35776	Pass	
Inspector Name	Inspection Date	Purpose of Inspection		Permit License	Expiration Date
Chaitanya Patel	4/25/2024	Routine Inspection		PR0009699	4/1/2024

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
<b>FDA Food Code 2017</b>		
<input type="checkbox"/> NVO <input type="checkbox"/> UD <input type="checkbox"/> NA <input checked="" type="checkbox"/> OUT	55 - PHYSICAL FACILITIES - Physical facilities installed, maintained, and clean	
1- Handwash sink in the back area next to 3 compartment dishwasher was damaged and leaking. Replace or repair the sink and repair the leak. 2- The walk in refrigeration unit closest to 3 compartment sink has some water accumulated in one corner. This is due to a leak in consate piping. Fix this leak and keep refrigeration unit free of any leaks or water accumulation. 3- CO2 cannisters (4) were not chained and should be properly secured in an upright position.		

#### Overall Inspection Comment:

A routine inspection was conducted and following was observed.

Hot water temperature at the handwash sink behind the food cooking area and 3 compartment 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 units. All items in the walk in refrigeration unit were covered and stored at least 6 inches above ground.  
 Hot food holding temperatures for refried beans, rice, carne asada and green soupy pork were noted above 135°F.  
 Cold holding temperature in the food prep area for cheese, lettuce and tomatoes noted below 41F.  
 Ventilation hood above the cooking area was noted clean.  
 Food manager, certificate active and present on site for Alonso Escobedo. Expires 2029-02-17

ATTENTION: There are a total of 1 item(s) marked above in violation. Total Major violations are 0.



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#### Signatures

Received By:

Inspected By:

Inspector Name: **Chaitanya Patel**

Title: **Environmental Health Officer I**

Date: **4/25/2024**

Phone: **559-584-1411**

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



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**FOOD SAFETY EVALUATION REPORT**

<b>FACILITY NAME:</b> LA TRAILITA TAQUERIA	<b>BUSINESS PHONE:</b> (559) 670-3160	<b>RECORD ID#:</b> PR0009699	<b>DATE:</b> June 30, 2021
<b>FACILITY SITE ADDRESS:</b> 1750 N 10TH AVE	<b>CITY:</b> HANFORD	<b>ZIP CODE:</b> 93230	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> CARLOS D. BARRAZA	<b>CERTIFIED FOOD MANAGER:</b> CARLOS BARRAZA	<b>EXP DATE:</b> 11/1/2023	<b>INSPECTOR:</b> 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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<b>RESULTS OF EVALUATION:</b> <input type="checkbox"/> PASS <input checked="" type="checkbox"/> NEEDS IMPROVEMENT <input type="checkbox"/> FAIL	<b>Reinspection Required:</b> Yes: <input type="checkbox"/> No: <input checked="" type="checkbox"/> <b>Reinspection Date (on or after):</b> 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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