FOOD SAFETY EVALUATION REPORT

FACILITY NAME: EL RANCHO LIQUOR 2 INC
FACILITY SITE ADDRESS: 11998 S 10TH AVE
OWNER NAME: LOUAY TRAD, RAMI ZAKOUR, RAMI BARAKAT

BUSINESS PHONE: (559) 289-3997
CITY: HANFORD
CERTIFIED FOOD MANAGER: N/A

RECORD ID#: PR0000202
ZIP CODE: 93230
EXP DATE: N/A

DATE: September 22, 2022
INSPECTION TYPE: 1ST FOLLOW UP INSPECTION
INSPECTOR: Evelyn Elizalde

The items (if any) listed below identify the violation(s) that must be corrected. Thank you for your cooperation.

None Noted

Violation:

General Comments:

The following was observed during today's follow up inspection:

The facility replaced water heater and the facility had hot water at restroom and food prep sink at 120 F. The permitted mobile food unit is allowed to resume operation. Please ensure facility has running hot water at restroom(100 F) and food prep sink (120 F) at all times.

RESULTS OF EVALUATION:

- PASS
- NEEDS IMPROVEMENT
- FAIL

Reinspection Required: No: X

Reinspection Date (on or after): N/A

Potential Food Safety All Star:

Evelyn Elizalde
Agency Representative

NOTE: This report must be made available to the public on request
FOOD SAFETY EVALUATION REPORT

FACILITY NAME: EL RANCHERO LIQUOR 2 INC
FACILITY SITE ADDRESS: 11998 S 10TH AVE
OWNER NAME: LOUAY TRAD, RAMI ZAKOUR, RAMI BARAKAT

BUSINESS PHONE: (559) 289-3997
CITY: HANFORD
CERTIFIED FOOD MANAGER: N/A

RECORD ID#: PR0000202
ZIP CODE: 93230
EXP DATE: N/A
INSPECTOR: Evelyn Elizalde

DATE: September 20, 2022
INSPECTION TYPE: ROUTINE INSPECTION

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 MAINTENANCE OF HANDWASH FACILITIES
[HSC 113953 - 113593.2]
Description/Corrective Action: Observed low water pressure in restroom. Please ensure restroom has hot water at 100 F, soap and paper towels at all times.

Violation: IMPROPER MAINTENANCE OF FACILITY OR EQUIPMENT
[HSC 114161-114182 & 114257]
Description/Corrective Action: Observed lack of hot water at facility. Per operator, water heater is not functioning. The facility is hereby ordered to stop selling any hot holding food until water heater is repaired. All hot holding food in unit was VCD and disregarded. A re-inspection will be conducted to ensure hot water at 120 F is available at the ware washing sink and restroom. Also, the mobile food truck stationed at the facility cannot operate until facility has corrected hot water violation.

General Comments:
The following was observed during today's inspection:

All refrigeration units were observed at 41 F.

A re-inspection will be conducted to verify compliance has been met.

RESULTS OF EVALUATION: ☑ PASS ☒ NEEDS IMPROVEMENT ☐ FAIL
Reinspection Required: ☑ Yes: ☐ No: ☒
Reinspection Date (on or after): N/A
Potential Food Safety All Star:

Evelyn Elizalde
Agency Representative

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

FACILITY NAME: EL RANCHERO LIQUOR 2 INC
BUSINESS PHONE: (559) 289-3997
RECORD ID#: PR0000202
DATE: March 26, 2020

FACILITY SITE ADDRESS: 11998 S 10TH AVE
CITY: HANFORD
ZIP CODE: 93230
INSPECTION TYPE: PUBLIC INFORMATION/EDUCATION

OWNER NAME: LOUAY TRAD, RAMI ZAKOUR, RAMI BARAKAT
Program Description: 1107 - KINGS DPH COVID-19
EXP DATE: 
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 staff SHOULD practice SOCIAL DISTANCING by requesting that customers keep apart a minimum of 6 FEET from each other and staff. Only allow entry to customers that can safely keep the same distance between them while they wait. Encourage only 3-4 customers at a time when possible.

Staff is practicing frequent HAND WASHING with soap and water for at least 20 seconds. Also wash hands every time you change gloves.

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, including shopping carts, 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. A copy of this summary will be emailed to the facility operator. Please contact our Department for further questions.

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

Yatee Patel - REHS
Environmental Health Specialist

Received By:
FOOD SAFETY EVALUATION REPORT

FACILITY NAME: EL RANCHERO LIQUOR 2 INC
BUSINESS PHONE: (559) 289-3997
RECORD ID#: PR0000202
DATE: May 08, 2019

FACILITY SITE ADDRESS: 11998 S 10TH AVE
CITY: HANFORD
ZIP CODE: 93230
INSPECTION TYPE: ROUTINE INSPECTION

OWNER NAME: LOUAY TRAD, RAMI ZAKOUR, RAMI BARAKAT
CERTIFIED FOOD MANAGER: N/A
EXP DATE: N/A
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 FOOD TEMPERATURE MONITORING [HSC 113998 & 114000]
Description/Corrective Action: No monitoring of the hot holding case is being performed. Purchase an oven style thermometer and digital thermometer in order to ensure a minimum temperature of 135 F is maintained. The observed temperature monitored was 147 F.

Violation: IMPROPER LABEL FOR FOOD OR FOOD ADDITIVE THAT INCLUDES FAT
Description/Corrective Action: The Mexican pastry case is not provided with visible product manufacturer information. The information was provided on one side of the case and covered with food container plastic bags. However, the signage is too small. Install a clearly visible sign on the front of the product display case.

Violation: IMPROPER MAINTENANCE OF HANDWASH FACILITIES [HSC 113953 - 113593.2]
Description/Corrective Action: Both soap dispensers in the restroom and the work station handwash sink were empty. Refill both dispensers and maintain at all times.

General Comments:
Correct the listed violations within the next 24 hours.

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: Luis Flores - REHS
Agency Representative

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