



Retail Market 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 - RM3 (2001-5000)

Facility Name	Facility Address	City/State	Zip Code	
LA NUEVA REYNA	121 E KINGS ST	AVENAL, CA	93204	
Owner/Operator	Facility Phone No.	Inspection ID	Inspection Result	
HUMBERTO MARTINEZ	5593869697	23376	Pass	
Inspector Name	Inspection Date	Purpose of Inspection	Permit License	Expiration Date
Chaitanya Patel	10/24/2023	Follow-up Inspection	PR0009020	9/1/2024

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

Overall Inspection Comment:

A follow up re Inspection was conducted and the following was observed.

Handwash sink was fully stocked with paper towels, soap and running hot water above 120F temperature.
3 compartment dishwash sink water leak in the plumbing underneath the sink had been fixed.
Hot holding foods Soupy beef and beans noted above 135F in temperature.
Cold holding foods Red salsa and cheese noted below 41F in temperature.
Ventilation hood Ansul system has been serviced and free of grease buildup.
Food manager certifate active and present. Expires July 2028.
Pest Control report from most recent service was noted.
No pest or rodents seen on a visual inspection of premises on 10/25/23

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



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INSPECTION REPORT

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Signatures

Received By:

Hire Belms

Inspected By:

Chaitanya Patel

Inspector Name: **Chaitanya Patel**

Title: **Environmental Health Officer I**

Date: **10/24/2023**

Phone: **559-584-1411**

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



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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: LA NUEVA REYNA	BUSINESS PHONE: (559) 386-9697	RECORD ID#: PR0009020	DATE: April 04, 2022
FACILITY SITE ADDRESS: 121 E KINGS ST	CITY: AVENAL	ZIP CODE: 93204	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: HUMBERTO MARTINEZ	CERTIFIED FOOD MANAGER: Not Specified	EXP DATE:	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: NO CURRENT CERTIFIED FOOD SAFETY PERSON ON STAFF [HSC 113947-113947.6]

Description/Corrective Action: The food safety manager training certification issued to Eduardo Martinez has been outdated since 9/21/20. The business owner must obtain updated food handler certification for the operation. The owner's spouse must also obtain a food handler card certification.

Obtain the required certifications within 30 days and submit copies to the health department. Failure to comply can lead to additional enforcement actions being taken.

Violation: RESTROOM FACILITIES NOT MAINTAINED [HSC 114250 & 114276]

Description/Corrective Action: Hot water supply to the men's restroom was turned off. The hot water supply valve below the sink appeared to be off due to leakage. Have this situation corrected immediately. If not corrected by tomorrow, the facility will be closed due to non-compliance.

Violation: SPOILED OR ADULTERATED FOOD PRODUCTS DISPLAYED [HSC 113980 & 114055]

Description/Corrective Action: Two relatively small containers of red chili salsas that appeared spoiled were present along the floor of the walk-in box cooler. The owner's were informed of this and they indicated they were aware and were planning to discard the salsas.

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

Description/Corrective Action: An adult cockroach was observed on the wall behind the front area handwash sink. The roach was eliminated by the operator. Monthly pest control service is currently being provided by San Joaquin Pest Control. The owner maintains receipts.

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

Description/Corrective Action: Cooked beans along with other prepared products were stored in the front walk-in box cooler without being covered. Before informing the operator of this situation, the containers were covered with plastic lids.

General Comments:

All monitored cooked foods met the State Food Code temperature holding requirement. Cold food temperatures were also satisfactory.

The front retail store area was also observed to be satisfactorily maintained.

Have all listed violations corrected ASAP as directed.

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



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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:

Received By:

Luis Flores - REHS

Agency Representative

Luis Flores - REHS

Agency Representative

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