



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 - GR4 (250-500)

Facility Name		Facility Address		City/State	Zip Code
MARISCOS EL CAPITAN #2		1220 WHITLEY AVE		CORCORAN, CA	93212
Owner/Operator		Facility Phone No.	Inspection ID	Inspection Result	
LORENA CASILLAS		5599922356	34057	Needs Improvement	
Inspector Name	Inspection Date	Purpose of Inspection		Permit License	Expiration Date
Chaitanya Patel	4/9/2024	Routine Inspection		PR0008331	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

Violation Status	Violation Code	Observation
FDA Food Code 2017		
<input type="checkbox"/> NVO <input type="checkbox"/> UD <input type="checkbox"/> NA <input checked="" type="checkbox"/> OUT	15 - PROTECTION FROM CONTAMINATION - Food separated and protected	
Several pots and pans with food were found without a lid in cold holding food prep refrigeration - below storage section. Several pots with raw seafood were found uncovered without a lid in a separate refrigerator unit next to food prep line in the kitchen area. Please ensure all food is covered with lids or wrapped to prevent contamination.		
<input type="checkbox"/> NVO <input type="checkbox"/> UD <input type="checkbox"/> NA <input checked="" type="checkbox"/> OUT	35 - FOOD TEMPERATURE CONTROL - Approved thawing methods used	
Seafood was being thawed in a bucket of water. This is not an approved method of thawing. Use proper thawing methods like using refrigeration or keeping food under running water to wash away particulates.		
<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	
There are 3 large holes in the wall in the dishwasher area. According to the operator, this is due to plumbing company working on these areas as they found a leak. This has been open since a week according to the operator. Please get these holes patched as this could lead to possible harboring of pest.		



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Overall Inspection Comment:

A routine inspection was conducted and following was observed.

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

Hand wash sink was properly stocked with paper towels, soap, and running hot water.

Refrigeration units noted below 41°F. The walk in refrigeration unit holds raw foods, met products and packs of beer. Keep these items separate and sectioned to make sure there is no cross contamination.

Hot food holding temperatures for rice, beans, soupy chicken in the hot holding section were noted above 135°F.

Cold holding temperature in the food prep line for cheese, onions and tomatoes were noted below 41°F

Ventilation hood above the cooking area was noted with major grease buildup in the ventilation areas. Clean the vents regularly to avoid excessive buildup and grease fires.

Food manager, certificate active and present on site.

General cleanliness in satisfactory condition.

Correct the violations prior to next inspection.

ATTENTION: There are a total of 3 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: **4/9/2024**

Phone: **559-584-1411**

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



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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: MARISCOS EL CAPITAN #2	BUSINESS PHONE: (559) 802-0057	RECORD ID#: PR0008331	DATE: December 20, 2021
FACILITY SITE ADDRESS: 1220 WHITLEY AVE	CITY: CORCORAN	ZIP CODE: 93212	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: LORENA CASILLAS	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 certification for the owner, Lorena Casillas, is expired as of December 12, 2021. Register for a course renewal ASAP and provide proof of recertification within 45 days.

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

Description/Corrective Action: A can of AJAX was stored on Metro shelving above food products below. The AJAX was removed. Do not store cleaning chemicals over food or equipment after use. The container was removed for proper storage.

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

Description/Corrective Action: A can of WD-1 was stored on shelving above the slicer machine. The can was removed upon notification. Do not store cleaning chemicals over food or equipment after use.

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

Description/Corrective Action: A digital probe thermometer was not present during the inspection. Purchase and maintain a digital probe thermometer onsite for use at all times.

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

Description/Corrective Action: A few live cockroaches were observed in the basement along the west wall immediately past the entry door. None were observed in any other area of the establishment.

The owner utilizes Terminex for pest control service at this time.

General Comments:

All monitored hot food temperatures were well above the minimum temperature requirement of 135 F under the State Food Code. Very good.

All refrigerated food temperatures were below the 41 F maximum food temperature requirement under the State Food Code. Good.

The general sanitation level of the establishment is very good.

The food handler's were observed to actively use good hand's on techniques during food preparation.

Work to correct the listed violations. Have all listed items corrected by the scheduled re-inspection date.

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): 1/20/2022

Potential Food Safety All Star:

Lorena Casillas

Luis Flores - REHS

Received By:

Agency Representative

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