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

<table>
<thead>
<tr>
<th>Violation Status</th>
<th>Violation Code</th>
<th>Observation</th>
</tr>
</thead>
<tbody>
<tr>
<td>□ NVO □ UD □ NA □ OUT</td>
<td>15 - PROTECTION FROM CONTAMINATION - Food separated and protected</td>
<td>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.</td>
</tr>
<tr>
<td>□ NVO □ UD □ NA □ OUT</td>
<td>35 - FOOD TEMPERATURE CONTROL - Approved thawing methods used</td>
<td>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.</td>
</tr>
<tr>
<td>□ NVO □ UD □ NA □ OUT</td>
<td>55 - PHYSICAL FACILITIES - Physical facilities installed, maintained, and clean</td>
<td>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.</td>
</tr>
</tbody>
</table>
INSPECTION REPORT

FOOD VENDING PERMIT - GR4   (250-500)

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
FOOD SAFETY EVALUATION REPORT

FACILITY NAME: MARISCOS EL CAPITAN #2
FACILITY SITE ADDRESS: 1220 WHITLEY AVE
OWNER NAME: LORENA CASILLAS

BUSINESS PHONE: (559) 802-0057
CITY: CORCORAN
CERTIFIED FOOD MANAGER: Not Specified

RECORD ID#: PR0008331
ZIP CODE: 93212
EXP DATE: Not Specified

DATE: December 20, 2021
INSPECTION TYPE: ROUTINE INSPECTION
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.

Violations:

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.

FOODS & EQUIPMENT NOT PROTECTED FROM CONTAMINATION

[HSC 113980, 114025-114027]

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.

FOODS & EQUIPMENT NOT PROTECTED FROM CONTAMINATION

[HSC 113980, 114025-114027]

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.

LACK OF OR IMPROPER USE OF THERMETERS

[HSC 114157-114159]

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

IMPROPER EXCLUSION OF VERMIN OR ANIMALS

[HSC 114259-114259.3]

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.
**FOOD SAFETY EVALUATION REPORT**

<table>
<thead>
<tr>
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<th>BUSINESS PHONE:</th>
<th>RECORD ID#:</th>
<th>DATE:</th>
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</table>

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<th>ZIP CODE:</th>
<th>INSPECTION TYPE:</th>
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</thead>
<tbody>
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<td>CORCORAN</td>
<td>93212</td>
<td>ROUTINE INSPECTION</td>
</tr>
</tbody>
</table>

<table>
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<tr>
<th>OWNER NAME:</th>
<th>CERTIFIED FOOD MANAGER:</th>
<th>EXP DATE:</th>
<th>INSPECTOR:</th>
</tr>
</thead>
<tbody>
<tr>
<td>LORENA CASILLAS</td>
<td>Not Specified</td>
<td></td>
<td>Luis Flores - REHS</td>
</tr>
</tbody>
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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.

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<tr>
<th>RESULTS OF EVALUATION:</th>
<th>Reinspection Required:</th>
<th>Reinspection Date (on or after):</th>
</tr>
</thead>
<tbody>
<tr>
<td>PASS</td>
<td>Yes: No: X</td>
<td>1/20/2022</td>
</tr>
</tbody>
</table>

| NEEDS IMPROVEMENT      | X                      |
| FAIL                   |                        |

Potential Food Safety All Star:

Received By: Luis Flores - REHS

Agency Representative