



## 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
LA ESQUINITA MI PUEBLO TAQUERIA #2 INCORPORATED		10891 14TH AVE		ARMONA, CA	93202
Owner/Operator		Facility Phone No.	Inspection ID	Inspection Result	
SANDRA DURAN		5595870640	31576	Pass	
Inspector Name	Inspection Date	Purpose of Inspection		Permit License	Expiration Date
Chaitanya Patel	3/7/2024	Routine Inspection		PR0005973	12/1/2024

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	15 - PROTECTION FROM CONTAMINATION - Food separated and protected	
There were multiple chopped produce stored in the refrigerator without lids or proper cover. Ensure all items in storage areas in the dry storage as well as refrigerator units are covered.		
<input type="checkbox"/> NVO <input type="checkbox"/> UD <input type="checkbox"/> NA <input checked="" type="checkbox"/> OUT	49 - UTENSILS, EQUIPMENT AND VENDING - Non-food contact surfaces clean	
In the walk in refrigeration unit- there was red colored product, most likely blood on the floor from the leaking meat packets stored on the shelves. Please maintain proper cleanliness in the walk in area. The leaking packages of meat need to be stored in containers to avoid spillage and cross contamination into fresh produce section of the walk in unit.		

**Overall Inspection Comment:**

A routine inspection was conducted and following was observed.

Hot water temperature at the handwash sink, restroom 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.  
 Hot holding display case food temperature for Beans, Rice, Green Salsa Pork and Red sauced Beef noted above 135°F.  
 Refrigeration units noted below 40°F. Facility has multiple reach in coolers.  
 Cold holding temperature in the food prep line for cheese and tomatoes were noted below 41°F  
 Ventilation hood above the cooking area was noted with minor amounts grease buildup. Recommend cleaning every six months to avoid Grease buildup.  
 Please have lids on all stored food items.  
 Food manager, certificate active. Not posted on site.  
 General cleanliness in satisfactory condition.  
 Dry Storage area noted clean and free of pest. All items were stored at least 6 inches above ground in the dry storage areas.  
 Facility uses Clorox wipes as sanitizer for cleaning purposes.

ATTENTION: There are a total of 2 item(s) marked above in violation. Total Major violations are 0.



## 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](http://www.countyofkings.com/health/ehs)

### INSPECTION REPORT

**FOOD VENDING PERMIT - GR4 (250-500)**

#### Signatures

Received By:

Maximo

Inspected By:

Chaitanya Patel

Inspector Name: **Chaitanya Patel**

Title: **Environmental Health Officer I**

Date: **3/7/2024**

Phone: **559-584-1411**

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



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

**FOOD SAFETY EVALUATION REPORT**

<b>FACILITY NAME:</b> LA ESQUINITA MI PUEBLO TAQUERIA #2	<b>BUSINESS PHONE:</b> (559) 997-5383	<b>RECORD ID#:</b> PR0005973	<b>DATE:</b> November 09, 2020
<b>FACILITY SITE ADDRESS:</b> 10891 14TH AVE	<b>CITY:</b> ARMONA	<b>ZIP CODE:</b> 93202	<b>INSPECTION TYPE:</b> 1ST FOLLOW UP INSPECTION
<b>OWNER NAME:</b> SANDRA L DURAN	<b>CERTIFIED FOOD MANAGER:</b> ADAN AVILA	<b>EXP DATE:</b> 12/12/2020	<b>INSPECTOR:</b> 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: None Noted

**General Comments:**

A re-inspection was performed today to verify that compliance was made with the department's notification to take corrective action on the complaint received on November 4, 2020 regarding the storage of an unused meat grinder within the facility restroom. The re-inspection revealed the meat grinder was no longer in the restroom. A walk through the facility revealed the equipment was no longer on the premises. A facility representative reported the equipment was removed to a operator owned warehouse.

The complaint can now be closed as abated.

RESULTS OF EVALUATION:  PASS  NEEDS IMPROVEMENT  FAIL

Reinspection Required: Yes:  No:

Reinspection Date (on or after): N/A

Potential Food Safety All Star:

*No signature obtained due to Covid-19*

*Luis Flores - REHS*

Received By: \_\_\_\_\_

Agency Representative \_\_\_\_\_

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