**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)**

**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.

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**Facility Name:** LA ESQUINITA MI PUEBLO TAQUERIA #2 INCORPORATED  
**Facility Address:** 10891 14TH AVE  
**City/State:** ARMONA, CA 93202

<table>
<thead>
<tr>
<th>Violation Status</th>
<th>Violation Code</th>
<th>Observation</th>
</tr>
</thead>
<tbody>
<tr>
<td>☐ NVO ☐ UD ☐ NA ☒ OUT 15 - PROTECTION FROM CONTAMINATION - Food separated and protected</td>
<td></td>
<td></td>
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<tr>
<td>☐ NVO ☐ UD ☐ NA ☒ OUT 49 - UTENSILS, EQUIPMENT AND VENDING - Non-food contact surfaces clean</td>
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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.

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.

---

**Owner/Operator:** SANDRA DURAN  
**Facility Phone No.:** 5595870640  
**Inspection ID:** 31576  
**Inspection Result:** Pass

**Inspector Name:** Chaitanya Patel  
**Inspection Date:** 3/7/2024  
**Purpose of Inspection:** Routine Inspection  
**Permit License:** PR0005973  
**Expiration Date:** 12/1/2024
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INSPECTION REPORT
FOOD VENDING PERMIT - GR4     (250-500)

<table>
<thead>
<tr>
<th>Signatures</th>
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<tbody>
<tr>
<td>Received By:</td>
</tr>
<tr>
<td>Inspected By:</td>
</tr>
</tbody>
</table>

Inspector Name: Chaitanya Patel  
Title: Environmental Health Officer I  
Date: 3/7/2024  
Phone: 559-584-1411  
Email: Chaitanya.Patel@co.kings.ca.us
FOOD SAFETY EVALUATION REPORT

<table>
<thead>
<tr>
<th>FACILITY NAME:</th>
<th>BUSINESS PHONE:</th>
<th>RECORD ID#:</th>
<th>DATE:</th>
<th>EXP DATE:</th>
<th>INSPECTION TYPE:</th>
<th>INSPECTOR:</th>
</tr>
</thead>
<tbody>
<tr>
<td>LA ESQUINITA MI PUEBLO TAQUERIA #2</td>
<td>(559) 997-5383</td>
<td>PR0005973</td>
<td>November 09, 2020</td>
<td>12/12/2020</td>
<td>1ST FOLLOW UP INSPECTION</td>
<td>Luis Flores - REHS</td>
</tr>
</tbody>
</table>

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:

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

Reinspection Required: Yes: No: X

Reinspection Date (on or after): N/A

Potential Food Safety All Star: 

No signature obtained due to Covid-19

Luis Flores - REHS

Agency Representative