FOOD SAFETY EVALUATION REPORT

FACILITY NAME: TAPATIA BAKERY & FOOD
FACILITY SITE ADDRESS: 120 N 11TH AVE
OWNER NAME: MARIA VELA

BUSINESS PHONE: (559) 304-0368
CITY: HANFORD
CERTIFIED FOOD MANAGER: ORALIA GONZALEZ VELA

RECORD ID#: PR0008983
ZIP CODE: 93230
EXP DATE: 8/15/2022

DATE: October 04, 2022
INSPECTOR: Evelyn Elizalde
INSPECTION TYPE: ROUTINE INSPECTION

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: IMPROPER PLUMBING OR LIQUID WASTE DISPOSAL [HSC 114189-114242]
Description/Corrective Action: Observed a leaking waste water line at three compartment sink. The facility shall make repairs to waste water line as soon as possible. A re-inspection will be conducted to verify compliance has been met.

Violation: IMPROPER MAINTENANCE OF FACILITY OR EQUIPMENT [HSC 114161-114182 & 114257]
Description/Corrective Action: Observed hand wash station at food prep area lacking paper towels. Please ensure hand wash always has hot water (100 F), soap and paper towels at all times.

Observed dilapidation on wall by the three compartment sink. Please make the necessary repairs to the missing tiles and openings on wall.

Observed excessive grease build up on cooking equipment at food prep line. Please maintain area clean and free of grease to prevent vermin infestation or grease fire.

Violation: FOODS & EQUIPMENT NOT PROTECTED FROM CONTAMINATION [HSC 113980, 114025-114027]
Description/Corrective Action: Observed large containers of flour and sugar by the ovens missing lids. Please ensure containers have lids at all times to prevent cross contamination.

General Comments:

The following was observed during today's routine inspection:

All refrigeration units were at or below 41 F.
The three compartment sink had hot water at 120 F.
All food in dry storage area was stored 6 inches above ground level.

The facility currently has an inactive food managers certificate and shall renew certificate as soon as possible. Please provide proof of an active certificate for the facility to our office within 30 days of this inspection. A re-inspection will be conducted on or after 14 days from this inspection to verify compliance.

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:

Evelyn Elizalde
Agency Representative

NOTE: This report must be made available to the public on request
**FOOD SAFETY EVALUATION REPORT**

**OWNER NAME:** ORALIA GONZALEZ VELA  
**FACILITY SITE ADDRESS:** 120 N 11TH AVE  
**FACILITY NAME:** TAPATIA BAKERY & FOOD  
**CITY:** HANFORD  
**BUSINESS PHONE:** (559) 304-0368  
**RECORD ID#:** PR0008983  
**ZIP CODE:** 93230  
**DATE:** January 26, 2022  
**INSPECTION TYPE:** 1ST FOLLOW UP INSPECTION  
**EXP DATE:** 8/15/2022  
**INSPECTOR:** Liliana Stransky - 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: RESTROOM FACILITIES NOT MAINTAINED  
[HSC 114250 & 114276]

**Description/Corrective Action:** The restroom facility was clean and the hand sink had soap, paper towels and hot water available. The paper towel holder was loose and needs to be replaced with the new paper towel holders that were boxed.

**General Comments:**

This is a follow-up inspection to verify compliance with the violations that were listed on the prior report dated November 23, 2021. The following observations were made:

1) Improvement to the overall cleaning of the facility was noted. Floors, walls and hard to reach areas were visibly clean and without excessive build-up of food debris.
2) Open cans were not observed in any of the refrigerations units. All foods were stored inside adequate food containers and covered to protect them against contamination.
3) All utensils and cooking equipment (pans, pots, bread trays etc.) were observed sanitary and properly stored.
4) The kitchen is only used for food preparation to the general public and not for personal use.

Overall, the general maintenance and daily cleaning of the facility has improved. Thank you for your cooperation in resolving the noted deficiencies. Please continue to maintain the daily cleaning schedule that has been established.

**RESULTS OF EVALUATION:**  
- [ ] PASS  
- [X] NEEDS IMPROVEMENT  
- [ ] FAIL  

**Reinspection Required:** Yes: No: [X]  
**Reinspection Date (on or after):** N/A  
**Potential Food Safety All Star:**

Received By:  

Liliana Stransky - REHS  
Agency Representative

**NOTE:** This report must be made available to the public on request
FOOD SAFETY EVALUATION REPORT

| FACILITY NAME: | BUSINESS PHONE: | RECORD ID#: | DATE:             |
|               | TAPATIA BAKERY & FOOD | (559) 304-0368 | November 23, 2021 |
| FACILITY SITE ADDRESS: | CITY: | ZIP CODE: | INSPECTION TYPE: |
| 120 N 11TH AVE | HANFORD | 93230 | ROUTINE INSPECTION |
| OWNER NAME: | CERTIFIED FOOD MANAGER: | EXP DATE: | INSPECTOR: |
| MARIA VELA | ORALIA GONZALEZ VELA | 8/15/2022 | Liliana Stransky - 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.

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:

Liliana Stransky - REHS
Agency Representative

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