



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

FACILITY NAME: LAS ESPUELAS INC	BUSINESS PHONE: (559) 924-2814	RECORD ID#: PR0009236	DATE: October 17, 2022
FACILITY SITE ADDRESS: 55 E D ST A	CITY: LEMOORE	ZIP CODE: 93245	INSPECTION TYPE: 1ST FOLLOW UP INSPECTION
OWNER NAME: VICTOR PONCE	CERTIFIED FOOD MANAGER: ALFREDO PONCE	EXP DATE: 4/11/2024	INSPECTOR: SEM HAR GEBREGZIABIHE

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 MAINTENANCE OF HANDWASH FACILITIES [HSC 113953 - 113593.2]

Description/Corrective Action: Repeat violation: Observed the hand washing sink in the bakery preparation area to have dust, grease, and food debris, please clean and maintain this sink at all times.

General Comments:

The purpose of this re-inspection is to verify compliance from previous violations noted on 9/15/22. The inspection revealed the following:

- The facility's walls, floors, and equipment surfaces was observed to be cleaner and did not have food accumulation.
- Ready to-to- eat foods were were stores above all meats, poultry, produce, etc.
- Hand washing stations were observed with some food, dust accumulation, please ensure this is regularly maintained at all times.
- All employees have successfully passed and received new food handler cards. Please ensure these stay up to date, as these are only active for three years. If new employees are added, they have 30 days from their beginning start date to obtain the certificate.
- All paper towel dispensers were observed fully stocked and in good condition.
- The area with the large mixers in the prepared bakery was observed to be clean and maintained. Please ensure this is kept in good condition in all times.
- New tiles were added to the wall below the soda machine. However, the owner explained the loose tiles are in the process of getting replaced as soon as the counter is adjusted by maintenance personnel.
- The walk in refrigerator and freezer were observed free from food debris on the ground.

Of note the flooring in the prepared bakery area was observed loosing the floor sealant and to have chipped paint. Please have the floor repainted and resealed at your earliest convenience. Uncovered food was observed in the all reach in refrigeration, and walk- in units. Please ensure all foods are covered at all times. These items will be verified on the next routine inspection.

Thank you for rectifying the previous violations in a timely manner.

Please contact the department should you have any questions.

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



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RESULTS OF EVALUATION: <input checked="" type="checkbox"/> PASS <input type="checkbox"/> NEEDS IMPROVEMENT <input type="checkbox"/> FAIL	Reinspection Required: Yes: <input type="checkbox"/> No: <input checked="" type="checkbox"/> Reinspection Date (on or after): N/A <input type="checkbox"/> Potential Food Safety All Star:
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Received By: _____

Agency Representative _____

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FACILITY SITE ADDRESS: 55 E D ST A	CITY: LEMOORE	ZIP CODE: 93245	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: VICTOR PONCE	CERTIFIED FOOD MANAGER: ALFREDO PONCE	EXP DATE: 4/11/2024	INSPECTOR: SEM HAR GEBREGZIABIHE

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Violation: IMPROPER CLEANING OF UTENSILS AND EQUIPMENT [HSC 114095-114099.5 & 114101-114119]

Description/Corrective Action: Observed an excessive amount of food debris throughout the facility. The facility is in need of a deep clean of its walls, floors and equipment surfaces. Please have this completed in a timely manner.

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

Description/Corrective Action: Observed ready to eat foods stored directly under raw produce, in the walk in refrigerator. Please ensure all ready to eat foods are stored above all produce meats, chicken, seafood, etc.

Violation: IMPROPER MAINTENANCE OF HANDWASH FACILITIES [HSC 113953 - 113593.2]

Description/Corrective Action: Observed the hand washing sink in the bakery preparation area to have dust, grease and food debris, please clean and maintain this sink at all times.

Observed the paper towel dispenser to be empty. This was corrected on site. Please ensure this is kept stocked at all times.

Violation: NO CURRENT FOOD HANDLER CARD CERTIFICATES FOR EMPLOYEES

Description/Corrective Action: All employees at this facility have expired food handler certificates. Please have all employees retake the food handler course to renew their certification. This certification must be maintained and renewed before the time of expiration.

Violation: IMPROPER MAINTENANCE OF FACILITY OR EQUIPMENT [HSC 114161-114182 & 114257]

Description/Corrective Action: Repeat Violation: The dry storage area of the facility needs to be cleaned as many dried chiles were observed scattered on the floor.

Repeat Violation: Observed food debris in the walk - in refrigerator and walk- in freezer. Please clean this in a timely manner

The large mixers in the prepared bakery area was observed with an excessive amount of debris on the equipment as well as around it. Please have this cleaned and sanitized in a timely manner. Please ensure this cleaned and maintained regularly, to prevent cross contamination and pest attraction.

Observed missing and loose tiles below the soda machine. Please attach new tiles and reseal the loose tiles.

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General Comments:

Observations:

All hand washing stations were supplied with hot water and soap.

Restrooms were fully stocked with hot water, soap, and paper towels.

The ice machine was in satisfactory condition.

All refrigeration units were functioning properly at 41F.

All freezer units were functioning properly at 0F.

Hot holding temperature for rice, beans, asada, chicken, etc. was 152.5F.

The soda machine was clean and in satisfactory condition.

The hood was in satisfactory condition.

All prepackaged items in the lobby area were well maintained, organized, clean, and placed six inches above the ground.

The customer seating area was in clean and maintained.

A re- inspection will be conducted on or after 9/23/2022 to verify compliance. If further re- inspections are needed a \$226 fee per inspection will be implemented until compliance is reached. If you have any questions please contact the department.

Thank you for your time.

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