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: SEMHAR 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.

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 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
## 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  
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**OWNER NAME:** VICTOR PONCE  
**CERTIFIED FOOD MANAGER:** ALFREDO PONCE  
**EXP DATE:** 4/11/2024  
**INSPECTOR:** SEMHAR 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.

<table>
<thead>
<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:</td>
<td>N/A</td>
</tr>
<tr>
<td></td>
<td>No: □</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Reinspection Required: Yes: □ No: X</td>
<td></td>
</tr>
</tbody>
</table>

**POLICIES AND PROTOCOLS:

- **Potential Food Safety All Star:**

**SEMHAR GEBREGZIABIHE**

Agency Representative

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: LAS ESPUELAS INC

BUSINESS PHONE: (559) 924-2814

RECORD ID#: PR0009236

DATE: September 15, 2022

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: SEMHAR GEBREGZIABIHE

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<thead>
<tr>
<th>Violation</th>
<th>[HSC 114095-114099.5 &amp; 114101-114119]</th>
</tr>
</thead>
<tbody>
<tr>
<td>IMPROPER CLEANING OF UTENSILS AND EQUIPMENT</td>
<td>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.</td>
</tr>
<tr>
<td>Description/Corrective Action:</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Violation</th>
<th>[HSC 113980, 114025-114027]</th>
</tr>
</thead>
<tbody>
<tr>
<td>FOODS &amp; EQUIPMENT NOT PROTECTED FROM CONTAMINATION</td>
<td>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.</td>
</tr>
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<td>Description/Corrective Action:</td>
<td></td>
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<tr>
<th>Violation</th>
<th>[HSC 113953 - 113593.2]</th>
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</thead>
<tbody>
<tr>
<td>IMPROPER MAINTENANCE OF HANDWASH FACILITIES</td>
<td>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.</td>
</tr>
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<tr>
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<tr>
<td>NO CURRENT FOOD HANDLER CARD CERTIFICATES FOR EMPLOYEES</td>
<td>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.</td>
</tr>
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<tr>
<th>Violation</th>
<th>[HSC 114161-114182 &amp; 114257]</th>
</tr>
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<tr>
<td>IMPROPER MAINTENANCE OF FACILITY OR EQUIPMENT</td>
<td>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.</td>
</tr>
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<td></td>
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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: LAS ESPUELAS INC
FACILITY SITE ADDRESS: 55 E D ST A
OWNER NAME: VICTOR PONCE
CERTIFIED FOOD MANAGER: ALFREDO PONCE
BUSINESS PHONE: (559) 924-2814
CITY: LEMOORE
ZIP CODE: 93245
RECORD ID#: PR0009236
EXP DATE: 4/11/2024
DATE: September 15, 2022
INSPECTOR: SEMHAR GEBREGZIABIHE
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.

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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FOOD SAFETY EVALUATION REPORT

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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: ☐

Received By: [Signature]

Agency Representative: SEMHAR GEBREGZIABIHE

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