FOOD SAFETY EVALUATION REPORT

<table>
<thead>
<tr>
<th>FACILITY NAME:</th>
<th>BUSINESS PHONE:</th>
<th>RECORD ID#:</th>
<th>DATE:</th>
</tr>
</thead>
<tbody>
<tr>
<td>LA FIESTA ENTERPRISES, LLC</td>
<td>(559) 582-2999</td>
<td>PR0000139</td>
<td>September 28, 2022</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>FACILITY SITE ADDRESS:</th>
<th>CITY:</th>
<th>ZIP CODE:</th>
<th>INSPECTION TYPE:</th>
</tr>
</thead>
<tbody>
<tr>
<td>106 N GREEN ST</td>
<td>HANFORD</td>
<td>93230</td>
<td>ROUTINE INSPECTION</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>OWNER NAME:</th>
<th>CERTIFIED FOOD MANAGER:</th>
<th>EXP DATE:</th>
<th>INSPECTOR:</th>
</tr>
</thead>
<tbody>
<tr>
<td>CONSUELO OLIVERA</td>
<td>OSCAR RODRIGUEZ</td>
<td>9/20/2021</td>
<td>Evelyn Elizalde</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.

<table>
<thead>
<tr>
<th>Violation:</th>
<th>Description/Corrective Action:</th>
</tr>
</thead>
<tbody>
<tr>
<td>IMPROPER MAINTENANCE OF FACILITY OR EQUIPMENT</td>
<td>Observed excess grease and debris build up on floors, walls and ceilings in the food prep area. Please maintain area clean and free of debris to prevent vermin infestation or grease fire. [HSC 114161-114182 &amp; 114257]</td>
</tr>
<tr>
<td>FOODS &amp; EQUIPMENT NOT PROTECTED FROM CONTAMINATION</td>
<td>Observed open food containers with ready to eat foods without lids. Violation corrected on site. [HSC 113980, 114025-114027]</td>
</tr>
<tr>
<td>IMPROPER MAINTENANCE OF HANDWASH FACILITIES</td>
<td>Observed lack of paper towels in hand wash station at bar area. Please ensure all hand wash stations have hot water (100F), soap and paper towels at all times. [HSC 113953 - 113593.2]</td>
</tr>
</tbody>
</table>

General Comments:

The following was observed during today's routine inspection:

- Ware washing sinks had hot water at 120 F.
- All foods in storage area were stored 6 inches above ground level.
- All refrigeration units were at or below 41 F.
- Sanitizer was available throughout food prep areas and bar area.
- CO2 tanks next to walk in refrigerator were secured at time of inspection.
- Hot holding foods were above 135 F.

Facility has a food managers certification that expired on 9/2021. The facility is required to provide an active food managers certification for the facility to our office within 30 days of this inspection.
### FOOD SAFETY EVALUATION REPORT

<table>
<thead>
<tr>
<th>FACILITY NAME:</th>
<th>BUSINESS PHONE:</th>
<th>RECORD ID#:</th>
<th>DATE:</th>
</tr>
</thead>
<tbody>
<tr>
<td>LA FIESTA ENTERPRISES, LLC</td>
<td>(559) 582-2999</td>
<td>PR0000139</td>
<td>August 31, 2021</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>FACILITY SITE ADDRESS:</th>
<th>CITY:</th>
<th>ZIP CODE:</th>
<th>INSPECTION TYPE:</th>
</tr>
</thead>
<tbody>
<tr>
<td>106 N GREEN ST</td>
<td>HANFORD</td>
<td>93230</td>
<td>ROUTINE INSPECTION</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>OWNER NAME:</th>
<th>CERTIFIED FOOD MANAGER:</th>
<th>EXP DATE:</th>
<th>INSPECTOR:</th>
</tr>
</thead>
<tbody>
<tr>
<td>CONSUELO OLIVERA</td>
<td>OSCAR RODRIGUEZ</td>
<td>9/20/2021</td>
<td>Yatee Patel - 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.

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

**Description/Corrective Action:**  
The facility is in need to replacing the broken tiles in the kitchen. This is creating an accumulation of grease and making it hard to clean the floor as needed.

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

**Description/Corrective Action:**  
Observed fish containers at the bottom of the shelf and above the containers that contain raw meat. Please keep all fish and veggies above raw meats and poultry to avoid accidental cross contamination.

**General Comments:**

- The hot holding foods (rice, beans and meats) were observed over 140F.
  - The cold holding units were at 41F and lower and all foods were covered in all the units, including the walk-in to avoid cross contamination. Thank you.
- The sanitizer was observed at 100ppm of Cl solution.
- The facility was observed with a tremendous amount of effort in keeping food safety on top and overall food operation to a satisfactory level compared to the past. Thank you for the good work. Please continue the scheduled cleaning and maintaining.
- If the facility continues to change the flooring and other major work inside the kitchen or the meat market, please inform our department and submit plan checks if needed.
- All employees have the certified food handler cards and manager certifications.
- The bar area was observed well maintained, with sanitizer, hot water and cleanliness.

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

## FACILITY NAME:
LA FIESTA ENTERPRISES, LLC

## BUSINESS PHONE:
(559) 582-2999

## RECORD ID#:
PR0000139

## DATE:
August 31, 2021

## FACILITY SITE ADDRESS:
106 N GREEN ST

## CITY:
HANFORD

## ZIP CODE:
93230

## INSPECTION TYPE:
ROUTINE INSPECTION

## OWNER NAME:
CONSUELO OLIVERA

## CERTIFIED FOOD MANAGER:
OSCAR RODRIGUEZ

## EXP DATE:
9/20/2021

## INSPECTOR:
Yatee Patel - 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.

<table>
<thead>
<tr>
<th>RESULTS OF EVALUATION:</th>
<th>PASS</th>
<th>NEEDS IMPROVEMENT</th>
<th>FAIL</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>X</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

Reinspection Required: Yes: ☐ No: ☒

Reinspection Date (on or after): N/A

Potential Food Safety All Star: ☐

---

Yatee Patel - REHS

Agency Representative

---

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