An inspection of your facility revealed the following violations of the California Health and Safety Code and/or California Code of Regulations. A reinspection may occur at any time to verify correction of these violations. Please note the date of correction as listed per violation.

NVO = No Violation Observed OUT = Out of Compliance N/A = Not Applicable COS = Corrected On Site UD = UD

<table>
<thead>
<tr>
<th>Violation Status</th>
<th>Violation Code</th>
<th>Observation</th>
</tr>
</thead>
<tbody>
<tr>
<td>NVO</td>
<td>35 - FOOD TEMPERATURE CONTROL - Approved thawing methods used</td>
<td></td>
</tr>
<tr>
<td></td>
<td>frozen fish was being thawed in one of the three compartment of the sinks without proper flow. The fish was sitting in a pool of water in the sink. please use proper thawing methods. in this particular case, please have the water running to ensure proper thawing method.</td>
<td></td>
</tr>
<tr>
<td>NVO</td>
<td>37 - FOOD IDENTIFICATION - Food properly labeled, original container</td>
<td></td>
</tr>
<tr>
<td></td>
<td>all prepackaged items. Need to have a list of ingredients on the container. There was guacamole and salsa among other items in food, display refrigeration, prepackaged, but without ingredient list.</td>
<td></td>
</tr>
<tr>
<td>NVO</td>
<td>39 - PREVENTION OF FOOD CONTAMINATION - Contamination prevented during food preparation, storage, and display</td>
<td></td>
</tr>
<tr>
<td></td>
<td>sausage meat was stored in walk-in refrigeration unit without any lids. Please ensure all stored items in containers have lids.</td>
<td></td>
</tr>
<tr>
<td></td>
<td>spices were stored in a big container without lids. please ensure all items are separated and closed properly to avoid cross contamination.</td>
<td></td>
</tr>
<tr>
<td>NVO</td>
<td>51 - PHYSICAL FACILITIES - Plumbing installed, proper backflow devices</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Handwash sink next to the three compartment sink in the cold display holding area was missing proper plumbing. The water from hand wash sink was directly falling onto the floor. proper plumbing connection for water drainage was not available at this hand wash sink. please ensure proper drainage connection for this hand wash sink is installed.</td>
<td></td>
</tr>
</tbody>
</table>
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 - GR3   (100-250)

Overall Inspection Comment:
an inspection was conducted and following was observed
handwash sink, Three compartment dishwash sink have water temperatures above 120°F.
hand wash sink, fully stocked with paper towels, soap, and running hot water
Cold, holding temperatures in the food display areas for shrimp, fish, cheese noted at below 41°F
Cold holding temperatures in the 2nd food Display area for chicken, beef, preseasoned chicken noted below 41°F
Cold holding temperatures for prepackaged, guacamole, red salsa, rice, and milk in the refrigeration unit next to front counter noted below 41°F.
Floors were wet and slippery in the meat prep and cold holding display refrigeration unit areas.
General cleanliness in satisfactory condition.

ATTENTION: There are a total of 4 item(s) marked above in violation. Total Major violations are 0.

Signatures

Received By: [Signature]

Inspected By: [Signature]

Inspector Name: Chaitanya Patel
Title: Environmental Health Officer I
Date: 12/5/2023
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>
</tr>
</thead>
<tbody>
<tr>
<td>JALISCO MEAT MARKET HANFORD</td>
<td>(559) 302-7759</td>
<td>PR0009524</td>
<td>September 26, 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>802 S 11TH AVE</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>ADRIAN PARTIDA</td>
<td>VICTOR MEJIA</td>
<td>9/5/2024</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.

### Violation: IMPROPER MAINTENANCE OF FACILITY OR EQUIPMENT

[HSC 114161-114182 & 114257]

**Description/Corrective Action:**
Observed grease build up on food above stove and on floors. Please maintain area clean and free of debris to prevent a slip hazard, grease fire or vermin infestation.

### Violation: IMPROPER MAINTENANCE OF HANDWASH FACILITIES

[HSC 113953 - 113593.2]

**Description/Corrective Action:**
Observed hand wash station lacking soap. Per staff member, dispenser does not work. Please ensure all hand wash stations have hot water (100F), soap and paper towels at all time. Violation corrected on site.

### Violation: FOODS & EQUIPMENT NOT PROTECTED FROM CONTAMINATION

[HSC 113980, 114025-114027]

**Description/Corrective Action:**
Observed uncovered containers of meat, chili pots and raw meat leaking fluids onto floors in walk in refrigerator. The pots containing chili sauce in walk in refrigerator had cardboard boxes on top of pot and without a lid. Please provide lids and containers for any raw meats inside unit to prevent cross contamination. Also clean maintain floors, walls and ceilings clean at all times.

### General Comments:

The following was observed during today's routine inspection:

- All refrigeration units were at or below 41 F.
- Three compartment sinks had hot water at 120 F.
- Employee restroom had hot water, paper towels and soap.

### RESULTS OF EVALUATION:

- [ ] PASS
- [ ] NEEDS IMPROVEMENT
- [ ] FAIL

Reinspection Required: [ ] Yes: [x] No: [ ]

Reinspection Date (on or after): N/A

- [ ] Potential Food Safety All Star:

---

Received By: [Signature]

Agency Representative: [Signature]

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