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 - GR7 ( >1 mil)

Overall Inspection Comment:
A routine inspection was conducted and following was observed.
Missing Sanitizer strips to test for adequate sanitizer levels. Please provide the appropriate testing procedures during next inspection.
Soda nozzles, Beer nozzles and alcohol pour nozzles noted clean without any buildup.
Hot water temperature at the handwash sink, restroom sink, multiple dishwasher sink and bar sink were noted to be above 120°F.
Hand wash sink was properly stocked with paper towels, soap, and running hot water.
Refrigeration units noted below 41°F. Proper refrigeration procedures were observed. Meats and produce were stored in separate refrigeration units.
Hot food holding temperatures in the food prep line for beans, rice and soupy pork were noted above 135°F.
Cold holding temperature in the food prep line for tomatoes, red sauce and onions were noted below 41°F
Ventilation hood above the cooking area was noted clean with minor grease buildup in three different areas of the kitchen. Recently cleaned on September 13 2023.
Last pest control report noted for 11/07/2023.
Food manager, certificate active and present on site.
General cleanliness in satisfactory condition.

ATTENTION: There are a total of 1 item(s) marked above in violation. Total Major violations are 0.
<table>
<thead>
<tr>
<th>Signatures</th>
</tr>
</thead>
<tbody>
<tr>
<td>Received By:</td>
</tr>
<tr>
<td>[Signature]</td>
</tr>
</tbody>
</table>

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>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.

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**Violation:** IMPROPER MAINTENANCE OF FACILITY OR EQUIPMENT

**Description/Corrective Action:** 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.

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

**Description/Corrective Action:** Observed open food containers with ready to eat foods without lids. Violation corrected on site.

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**Violation:** IMPROPER MAINTENANCE OF HANDWASH FACILITIES

**Description/Corrective Action:** Observed lack of paper towels in hand wash station at bar area. Please ensure all hand wash stations have hot water (100°F), soap and paper towels at all times.

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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.

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

**Reinspection Required:** [ ] Yes: [X] No: 

**Reinspection Date (on or after):** N/A

[ ] Potential Food Safety All Star:

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**Evelyn Elizalde**

Agency Representative

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