



Restaurant Bakery Permit Inspection Report

Kings County Department of Public Health
Environmental Health Services
460 Kings County Dr., Suite 101 & 102 Hanford CA 93230
Phone - 559-584-1411 Fax - 559-584-6040
Internet - <https://www.kcdph.com/ehs>

INSPECTION REPORT

FOOD VENDING PERMIT - GR4 (250-500)

Facility Name		Facility Address		City/State		Zip Code	
TAPATIA BAKERY & FOOD		120 N 11TH AVE		HANFORD, CA		93230	
Owner/Operator		Facility Phone No.		Inspection ID		Inspection Result	
MARIA VELA		5595879049		53636		Needs Improvement	
Inspector Name		Inspection Date	Purpose of Inspection		Permit License		Expiration Date
Evelyn Elizalde		1/28/2025	Routine Inspection		PR0008983		11/1/2025

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

Violation Status	Violation Code	Violation Summary	Observation
FDA Food Code 2017			
<input type="checkbox"/> -Select- <input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> NO	8 - PREVENTING CONTAMINATION BY HANDS - Hands clean and properly washed	Observed hand wash station by three compartment sink to lack soap and paper towels. Please ensure hand wash is fully equipped at all times. Observed lack of soap and paper towels in the employee restroom. Please correct violation.	
<input type="checkbox"/> -Select- <input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> NA <input type="checkbox"/> NO	12 - APPROVED SOURCE - Food received at proper temperature	Observed refrigeration unit next to the freezer unit by the cashier temperature at 51 F. Operator was instructed to remove items to another refrigeration unit and have the unit serviced. This unit cannot be used until service has been completed and the internal temperature is at or below 41 F.	
<input type="checkbox"/> -Select- <input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> NA <input type="checkbox"/> NO	15 - PROTECTION FROM CONTAMINATION - Food separated and protected	Observed carrots on the floor in the walk in refrigeration unit. All food must be stored 6 inches above ground level at all times. Observed lid open flour and sugar containers without lids. Please ensure all containers have lids or covers at all times.	
<input type="checkbox"/> -Select- <input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A	51 - PHYSICAL FACILITIES - Plumbing installed, proper backflow devices	Observed three compartment sink waste water lines to be leaking. Please make the necessary repairs to the lines and clean the floor drains to prevent backflow.	



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<input type="checkbox"/> -Select- <input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A	55 - PHYSICAL FACILITIES - Physical facilities installed, maintained, and clean	Observed excess of buildup on floors and walls in the food prep areas. Please clean throughout the facility to prevent rodent or vermin infestation. Observed excess of grease build up on the hood. Please have hood serviced to prevent a grease fire.	
<input type="checkbox"/> -Select- <input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A	56 - PHYSICAL FACILITIES - Adequate ventilation and lighting, designated areas used	Observed inadequate lighting in the walk in refrigeration units. Please replace the light bulb and shatter proof container.	

Overall Inspection Comment:

The following was observed during today's routine inspection:

The three compartment sink had hot water above 120 F.

The hot holding items were above 135 F.

Observed proper thawing of frozen food items in the food prep sink.

The facility has an active food managers certificate for Jose Vela and expires on 10/27/27.

A re-inspection will be conducted on or after February 4, 2025. Failure to correct violations may result in a billable re-inspection or administrative action.

ATTENTION: There are a total of 6 item(s) marked above in violation. Total Major violations are 0.

Signatures

Received By:

Inspected By:

Inspector Name: **Evelyn Elizalde**

Title: **Environmental Health Officer III**

Date: **1/28/2025**

Email: **Evelyn.Elizalde@co.kings.ca.us**

Phone: **(559) 584-1411**



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CERTIFICATION OF RETURN TO COMPLIANCE

I certify that the violations noted above on this report have been corrected. I have personally examined any documentation attached to the certification to establish that the violations have been corrected.

Signature: _____ Title: _____ Date: _____