



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	
TORTILLERIA JALISCO		516 SEVENTH ST		HANFORD, CA		93230	
Owner/Operator		Facility Phone No.		Inspection ID		Inspection Result	
JALISCO'S LLC		5595827120		37896		Needs Improvement	
Inspector Name		Inspection Date	Purpose of Inspection		Permit License		Expiration Date
REHS INSPECTOR		5/22/2024	Routine Inspection		PR0000538		1/1/2026

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"/> NA	2 - SUPERVISION - Certified Food Protection Manager	No food managers safety certificates were observed on site. Please submit Certificates prior to June 21, 2024.	
<input type="checkbox"/> -Select- <input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A	10 - PREVENTING CONTAMINATION BY HANDS - Adequate handwashing sinks properly supplied and accessible	The sink in the kitchen near the steam table and the bathroom was supplied with hot water, paper towels, and soap. However, a roll of paper towels were being used which could cause cross contamination. Single use paper towels must be used to prevent cross contamination.	
<input type="checkbox"/> -Select- <input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A	32 - SAFE FOOD AND WATER - Variance obtained for specialized processing methods	The temperature of the water at the three compartment sink only reached a temperature of 110°F. Water must be maintained at least 120°F for proper sanitizing. The manager turned up the heat on the water heater and the temperature of the water reached a temperature over 120°F while on site.	
<input type="checkbox"/> -Select- <input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A	33 - FOOD TEMPERATURE CONTROL - Proper cooling methods used; adequate equipment for temperature control	Frozen meat in a plastic bag was observed sitting on the counter thawing. Recently recently cooked beans, and ground beef were sitting out as well. Proper thawing of food, include the following: refrigerator, Microwave, and running cold water at 70°F.	



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Overall Inspection Comment:

Inspection on this date with Oscar Alvarez. All refrigerators were maintained at a temperature of 41°F or below. Food in hot holding areas was maintained at 135°F. Food was stored 6 inches above the ground. The cooking areas, food prep areas, and the hood were all generally clean. A faucet was added to reach all compartments of the three compartment sink.

Inspection conducted by Keith Jahnke, REHS

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

Signatures

Received By:

Inspected By:

Inspector Name: **REHS INSPECTOR**

Title: **Environmental Health Officer**

Date: **5/22/2024**

Email: **ehs@co.kings.ca.us**

Phone: **559-584-1411**

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: _____