



## Retail Market 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 - RM3 (2001-5000)

Facility Name		Facility Address		City/State		Zip Code	
LA FUENTE MARKET II		14981 8TH AVE		HANFORD, CA		93230	
Owner/Operator		Facility Phone No.		Inspection ID		Inspection Result	
JUAN ZEPEDA		5595841763		27438		Needs Improvement	
Inspector Name		Inspection Date	Purpose of Inspection		Permit License		Expiration Date
Isaac Coria		12/20/2023	Routine Inspection		PR0003395		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
<b>FDA Food Code 2017</b>			
<input type="checkbox"/> -Select- <input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A	39 - PREVENTION OF FOOD CONTAMINATION - Contamination prevented during food preparation, storage, and display	Observed jalapeños being cut over one of the compartments on the three compartment sink with a cutting board. Please prep food in the food prep area only.	
<input type="checkbox"/> -Select- <input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A	44 - PROPER USE OF UTENSILS - Utensils, equipment and linens, properly stored, dried and handled	Kitchen knives were stored in a turned off cold storage unit that contained personal items. Please have knives stored in the kitchen area only.	
<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 personal items in the non operational cold storage unit. If this unit will be used for storage please ensure that it is for dry non food items and organized. Observed compressed gas cylinders not chained, please ensure all compressed gas cylinders are properly chained and secured. Restroom sink does not generate hot water, please ensure it can reach at least 100F.	



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##### Overall Inspection Comment:

Observations from todays inspection:  
Three compartment sink water reached 120F.  
Cold storage units were below 40F.  
All food was 6 inches from the floor and no debris was present.  
Please resolve violations within 30 days, a reinspection will be conducted.  
ATTENTION: There are a total of 3 item(s) marked above in violation. Total Major violations are 0.

##### Signatures

Received By:

Inspected By:

Inspector Name: **Isaac Coria**

Title: **Environmental Health Officer**

Date: **12/20/2023**

Email: **Isaac.Coria@co.kings.ca.us**  
Phone:

##### 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: \_\_\_\_\_