



County of Kings - Department of Public Health  
Environmental Health Services Division  
330 Campus Drive Hanford, CA 93230  
Phone - 559-584-1411 Fax - 559-584-6040  
Internet - www.countyofkings.com/ehs

**FOOD SAFETY EVALUATION REPORT**

<b>FACILITY NAME:</b> LA FUENTE MARKET	<b>BUSINESS PHONE:</b> (559) 362-3517	<b>RECORD ID#:</b> PR0003396	<b>DATE:</b> December 21, 2021
<b>FACILITY SITE ADDRESS:</b> 2436 GARVEY AVE	<b>CITY:</b> CORCORAN	<b>ZIP CODE:</b> 93212	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> V ZEPEDA/PATRICIA ZEPEDA	<b>CERTIFIED FOOD MANAGER:</b> VALENTIN ZEPEDA	<b>EXP DATE:</b> 4/18/2023	<b>INSPECTOR:</b> MIKEL CHATELLE - REHS

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 HANDWASH FACILITIES [HSC 113953 - 113593.2]

**Description/Corrective Action:** The paper towel dispenser in the employee restroom was empty, it did not contain any paper towels. After being brought to the store owner's attention, the paper towel dispenser was restocked. This deficiency was corrected on-site.

**Violation:** IMPROPER HOT HOLDING TEMPERATURE(S) [HSC 113996]

**Description/Corrective Action:** Food temperatures were observed for food items stored in a hot holding unit. The temperature of the refried beans and pork was observed to be 115 and 121, respectively. After talking to the kitchen staff, it was indicated that the lids for the food containers on the hot holding unit had been removed for an extended period of time while serving customers. After placing the lids on the food storage containers, the temperature for all food products stored in the hot holding unit exceeded 135 F. This deficiency was corrected on-site.

As a reminder, ensure that lids are on hot holding containers when not in use to maintain a proper temperature of 135 F.

**General Comments:**

All food temperatures met State Food requirements.  
All food items that were stored in refrigerators were stored at or below 41 F.  
Overall, the facility was observed to be in satisfactory sanitary condition.

The kitchen's ventilation unit/hood was observed during the inspection. There is a buildup of grease inside of the hood which could increase the risk of fire. It is recommended that the hood be cleaned to remove any grease buildup.

Val Zepeda was present for the inspection.

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<b>RESULTS OF EVALUATION:</b> <input checked="" type="checkbox"/> PASS <input type="checkbox"/> NEEDS IMPROVEMENT <input type="checkbox"/> FAIL	<b>Reinspection Required:</b> Yes: <input type="checkbox"/> No: <input checked="" type="checkbox"/> <b>Reinspection Date (on or after):</b> <u>        </u> N/A <input type="checkbox"/> Potential Food Safety All Star:
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*NRB*

Received By: \_\_\_\_\_

*MIKEL CHATELLE - REHS*

Agency Representative \_\_\_\_\_

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<b>FACILITY NAME:</b> LA FUENTE MARKET	<b>BUSINESS PHONE:</b> (559) 362-3517	<b>RECORD ID#:</b> PR0003396	<b>DATE:</b> August 13, 2021
<b>FACILITY SITE ADDRESS:</b> 2436 GARVEY AVE	<b>CITY:</b> CORCORAN	<b>ZIP CODE:</b> 93212	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> V ZEPEDA/PATRICIA ZEPEDA	<b>CERTIFIED FOOD MANAGER:</b> VALENTIN ZEPEDA	<b>EXP DATE:</b> 9/21/2021	<b>INSPECTOR:</b> Luis Flores - REHS

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Violation: None Noted

General Comments:

All monitored hot and cold foods were observed to meet State Food Code requirements at this time. Hot and cold water supply to all points of use were functional. Soap and paper towel dispensers were present and stocked. The food prep employee was observed to utilize good food handling practices.

Of note, complaint #10233 was discussed with the owner. Meats observed appeared in satisfactory condition.

RESULTS OF EVALUATION:  PASS  NEEDS IMPROVEMENT  FAIL

Reinspection Required: Yes:  No:

Reinspection Date (on or after): N/A

Potential Food Safety All Star:

*- 10/13/21*

Received By:

*Luis Flores - REHS*

Agency Representative

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<b>FACILITY NAME:</b> LA FUENTE MARKET	<b>BUSINESS PHONE:</b> (559) 362-3517	<b>RECORD ID#:</b> PR0003396	<b>DATE:</b> September 28, 2020
<b>FACILITY SITE ADDRESS:</b> 2436 GARVEY AVE	<b>CITY:</b> CORCORAN	<b>ZIP CODE:</b> 93212	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> V ZEPEDA/PATRICIA ZEPEDA	<b>CERTIFIED FOOD MANAGER:</b> VALENTIN ZEPEDA	<b>EXP DATE:</b> 9/21/2021	<b>INSPECTOR:</b> Paven Batth

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**Violation:** RESTROOM FACILITIES NOT MAINTAINED [HSC 114250 & 114276]

**Description/Corrective Action:** Observed paper towels to be missing in the employee restroom. Ensure paper towels are maintain stocked in the restroom.

**Violation:** IMPROPER CLEANING OF UTENSILS AND EQUIPMENT [HSC 114095-114099.5 & 114101-114119]

**Description/Corrective Action:**

- 1) Observed accumulated food debris from the following areas:
  - underneath the 3-compartment sink
  - reach-in coolers in the general sales area
  - fruit storage area
  - food preparation area near the flat top grill

Remove the food debris and ensure to clean such areas/equipment on a frequent basis.

- 2) Observed grease build up in the following areas:
  - on the floor beneath the flat top grill
  - on the wall behind the flat top grill
  - on the exhaust hood filters above the flat top grill
  - pipes beneath the hood system

Clean such equipment and walls to a sanitary condition.

**General Comments:**

Temperature Control: Proper hot (i.e., at or above 135F) and cold (i.e., at or below 41F) holding temperatures were achieved during the inspection.

Other Comments: In response to the COVID-19 pandemic, please implement the State (CDPH) guidelines (i.e., maintain a physical distance of 6 feet between individuals, use EPA-approved disinfectants, etc.) with your business.

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*Nah Zepeda*

*Paven Bath*

Received By:

Agency Representative

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