



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

FACILITY NAME: RESTAURANTE LA CARRETA LLC	BUSINESS PHONE: Not Specified	RECORD ID#: PR0009574	DATE: July 16, 2021
FACILITY SITE ADDRESS: 829 SKYLINE BLVD	CITY: AVENAL	ZIP CODE: 93204	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: RESTAURANTE LA CARRETA LLC/ALEJANDRO MONTOYA	CERTIFIED FOOD MANAGER: Andrea Lopez	EXP DATE: 1/9/2018	INSPECTOR: Luis Flores - 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 HOT HOLDING TEMPERATURE(S) [HSC 113996]

Description/Corrective Action: Both cooked pinto beans and rice were monitored in the steam table at temperatures as low as 130 F. Raise the temperature setting of the steam table to ensure all cooked foods are maintained at no less than 135 F at all times after cooking.

Violation: IMPROPER FOOD HANDLING PRACTICES [HSC 113961 - 113973]

Description/Corrective Action: Soda cans and bottles were observed stored in the ice machine. This was being done because the soda beverage refrigerator is in disrepair. The soda containers were removed from the ice upon notification.

Until such time as the refrigeration unit is repaired, you can utilize an ice chest for sodas for a temporary time frame. Have the beverage refrigeration repaired within the next 30 days. Keep in mind that the use of an ice chest will not be allowed on a continuous basis.

Violation: FOODS & EQUIPMENT NOT PROTECTED FROM CONTAMINATION [HSC 113980, 114025-114027]

Description/Corrective Action:

Violation: IMPROPER MAINTENANCE OF FACILITY OR EQUIPMENT [HSC 114161-114182 & 114257]

Description/Corrective Action: The men's restroom lighting is insufficient at this time. Either increase the wattage of the existing single bulb or add an additional bulb. It is recommend that a functional wattage of at least 70 is available for sight.

General Comments:

Other than the listed violations, all other hot and cold held foods were monitored at approved temperatures.

General sanitation of the facility and the hands on food handling by the sole employee onsite was satisfactory.

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



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

FACILITY NAME: RESTAURANTE LA CARRETA LLC	BUSINESS PHONE: Not Specified	RECORD ID#: PR0009574	DATE: July 16, 2021
FACILITY SITE ADDRESS: 829 SKYLINE BLVD	CITY: AVENAL	ZIP CODE: 93204	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: RESTAURANTE LA CARRETA LLC/ALEJANDRO MONTOYA	CERTIFIED FOOD MANAGER: Andrea Lopez	EXP DATE: 1/9/2018	INSPECTOR: Luis Flores - 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.

RESULTS OF EVALUATION: PASS NEEDS IMPROVEMENT FAIL

Reinspection Required: Yes: No:

Reinspection Date (on or after): N/A

Potential Food Safety All Star:

Andrea Lopez

Luis Flores - REHS

Received By: _____

Agency Representative _____

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



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

FACILITY NAME: RESTAURANTE LA CARRETA LLC	BUSINESS PHONE: Not Specified	RECORD ID#: PR0009574	DATE: July 11, 2018
FACILITY SITE ADDRESS: 829 SKYLINE BLVD	CITY: AVENAL	ZIP CODE: 93204	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: RESTAURANTE LA CARRETA LLC/ALEJANDRO MONTOYA	CERTIFIED FOOD MANAGER: Andrea Lopez	EXP DATE: 1/9/2018	INSPECTOR: Abel Simon - 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: NO CURRENT CERTIFIED FOOD SAFETY PERSON ON STAFF [HSC 113947-113947.6]

Description/Corrective Action: REPEAT: A food manager's certification was noted to be missing. This is the second time this has been noted in the report. Follow-up will be conducted to make sure that this is taken care of with-in 30 days.

Violation: FOODS FROM UNAPPROVED SOURCES [HSC 114021 - 114029]

Description/Corrective Action: Observed there to be dried meat hanging from two clothes hangers over the range of the hood. Operator stated that this was for personal use. Operator was instructed to discontinue this practice. Operator stated that they would no longer dry meats at this facility.

General Comments:

- Observed the hand wash station to be fully stocked.
- The temperature of hot holding and cold holding food items were noted to be satisfactory.
- Food items were observed to stored above the floor six inches.
- The restrooms were observed to be fully stocked.
- Thank you.

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

Andrew T Lopez

 Received By:

Abel Simon - REHS

 Agency Representative

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