



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: TACOS Y TORTAS CHALIOS #2	BUSINESS PHONE: (559) 386-9010	RECORD ID#: PR0009681	DATE: August 02, 2022
FACILITY SITE ADDRESS: 836 SKYLINE BLVD	CITY: AVENAL	ZIP CODE: 93204	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: ROSALIO CARILLO ZUNIGA	CERTIFIED FOOD MANAGER: Juan Sandoval	EXP DATE: 8/17/2025	INSPECTOR: SEM HAR GEBREGZIABIHE

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

Description/Corrective Action: Observed meats in the walk in refrigerator to be stored uncovered. Please be sure to cover all foods stored to prevent cross contamination and adulteration of foods.

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

Description/Corrective Action: *Repeat Violation: Produce bags from grocery stores were observed being utilized to store cooked rice in the facility's outdoor walk - in refrigerator. Please discontinue using produce bags from grocery stores to store any cooked food items and obtain approved food grade type of containers or bags.

Observed the floor sinks throughout the facility to be obstructed with food debris.
Please clean and maintain all floor sinks to prevent the back flow of water.

General Comments:

Observations:

Hand washing stations were fully stocked with hot water, soap, and paper towels.

The three compartment sink and food prep sink were supplied with hot water.

Restrooms were well maintained and fully stocked with hot water, soap, and paper towels.

Hot holding unit was functioning properly beans, rice, meats, etc. were all held at 135 F and above.

Final cooking temperature of beef was 197.2F.

The lobby area was observed clean and well maintained.

The operator stated that pest control reports will be emailed to the department.

Please correct the above noted violations in a timely manner.

Thank you for your time.

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



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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): N/A <input type="checkbox"/> Potential Food Safety All Star:
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Juan Sandoval

SEM HAR GEBREGZIABIHE

Received By:

Agency Representative

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: TACOS Y TORTAS CHALIOS #2	BUSINESS PHONE: (559) 386-9010	RECORD ID#: PR0009681	DATE: April 13, 2022
FACILITY SITE ADDRESS: 836 SKYLINE BLVD	CITY: AVENAL	ZIP CODE: 93204	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: ROSALIO CARILLO ZUNIGA	CERTIFIED FOOD MANAGER: Santiago Bruno	EXP DATE: 1/11/2022	INSPECTOR: Veronica Ochoa -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: FOODS & EQUIPMENT NOT PROTECTED FROM CONTAMINATION [HSC 113980, 114025-114027]

Description/Corrective Action: The facility's ice scoop was observed inside the facility's ice machine and an open bag of chips was observed sitting on top of the ice machine as well. Two cups of coffee were observed next to the facility's preparation sink. Please ensure the ice scoop is maintained in a clean container when not in use and that food items are not kept near any food prep. Employee should not be eating or drinking when conducting food preparation.

Many food items were observed uncovered in the facility's refrigeration units. Please ensure food items are maintained properly covered while being stored.

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

Description/Corrective Action: The facility's restroom only had a trickle of hot water coming out of the hand wash sink. Please ensure the faucet to the restroom is repaired or replaced as the hot water should be able to flow.

Violation: NO CURRENT CERTIFIED FOOD SAFETY PERSON ON STAFF [HSC 113947-113947.6]

Description/Corrective Action: The certified food manager for this facility has expired. Please have someone from the facility take and pass the certified food manager's course within the next 60 days. When the certificate is obtained, please submit a copy to our department.

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

Description/Corrective Action: Beans, rice, and carne asada that was located in the middle of the facility's hot holding unit measured at 110F. The temperature was increased by an employee at the time of the inspection. Please ensure all food on the steam table measures at 135F or above.

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

Description/Corrective Action: Produce bags from grocery stores were observed being utilized to store cooked rice in the facility's outdoor walk-in refrigerator. Please discontinue using produce bags from grocery stores to store any cooked food items and obtain approved food grade type of containers or bags.

General Comments:

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The facility's hand wash station in the kitchen area was stocked with soap, paper towels, and hot water. Cold holding units measured at or below 41F. The facility's hood was observed being routinely serviced. Please work on correcting the above noted violations in a timely manner.

It was brought to our department's attention that the City Business License has not been paid in quite sometime. Therefore, it is recommended that owner/operator follow-up with the City of Avenal to address the issue.

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

Rafael

Received By: _____

Veronica Ochoa -REHS

Agency Representative

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