FOOD SAFETY EVALUATION REPORT

FACILITY NAME: EL PATA SALADA
BUSINESS PHONE: (559) 639-0763
RECORD ID#: PR0011267
DATE: August 26, 2022

FACILITY SITE ADDRESS: 13992 ADA ST #202
CITY: ARMONA
ZIP CODE: 93202
INSPECTION TYPE: ROUTINE INSPECTION

OWNER NAME: MIGUEL A. VALDEZ RODRIGUEZ
CERTIFIED FOOD MANAGER: Celerina Sanchez
EXP DATE: 7/9/2027
INSPECTOR: SEMHAR 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: IMPROPER CLEANING OF UTENSILS AND EQUIPMENT [HSC 114095-114099.5 & 114101-114119]
Description/Corrective Action: Observed the sanitizer bucket above 200 ppm (chlorine). Please be sure sanitizer levels for chlorine are 100 ppm.

Violation: IMPROPER COOLING PROCEDURES [HSC 114002 & 114002.1]
Description/Corrective Action: Observed uncovered foods in all refrigeration units and the freezer unit. Please be sure all items are covered to protect against cross contamination.

Observed some food items in grocery store type bags. Please be sure to use food grade bags instead.

General Comments:

Observations:

Hand washing station was fully stocked with hot water, soap, and paper towels.

Restroom was in good condition and had hot water, soap, and paper towels.

All refrigeration units were functioning properly at 41F.

Freezer units were functioning properly at 0F and below.

Dry storage was well maintained. Of note, the operator stated that an additional storage rack is needed to place all dry storage items and for now the items are placed on racks. He also stated the ice machine still needs to be installed and for now ice is bought and stored in the freezer.

Hot holding temperature for all meats, chicken, pork, rice, beans, etc. were all above 135F. Please be sure to monitor this and to ensure safe food temperatures.

The lobby area was observed well maintained, clean, and in good condition.

The soda machine was clean and in satisfactory condition.

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:

- [ ] PASS
- [ ] NEEDS IMPROVEMENT
- [x] FAIL

**Reinspection Required:** Yes: [ ] No: [x]  
**Reinspection Date (on or after):** N/A

**Potential Food Safety All Star:**

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Received By:  

**SEMHAR GEBREGZIABIHE**  
Agency Representative

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