



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: MARISCOS EL CAPITAN #2	BUSINESS PHONE: (559) 802-0057	RECORD ID#: PR0008331	DATE: December 20, 2021
FACILITY SITE ADDRESS: 1220 WHITLEY AVE	CITY: CORCORAN	ZIP CODE: 93212	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: LORENA CASILLAS	CERTIFIED FOOD MANAGER: Not Specified	EXP DATE:	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: NO CURRENT CERTIFIED FOOD SAFETY PERSON ON STAFF [HSC 113947-113947.6]

Description/Corrective Action: The Food Safety Manager certification for the owner, Lorena Casillas, is expired as of December 12, 2021. Register for a course renewal ASAP and provide proof of recertification within 45 days.

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

Description/Corrective Action: A can of AJAX was stored on Metro shelving above food products below. The AJAX was removed. Do not store cleaning chemicals over food or equipment after use. The container was removed for proper storage.

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

Description/Corrective Action: A can of WD-1 was stored on shelving above the slicer machine. The can was removed upon notification. Do not store cleaning chemicals over food or equipment after use.

Violation: LACK OF OR IMPROPER USE OF THERMOMETERS [HSC 114157-114159]

Description/Corrective Action: A digital probe thermometer was not present during the inspection. Purchase and maintain a digital probe thermometer onsite for use at all times.

Violation: IMPROPER EXCLUSION OF VERMIN OR ANIMALS [HSC 114259-114259.3]

Description/Corrective Action: A few live cockroaches were observed in the basement along the west wall immediately past the entry door. None were observed in any other area of the establishment.

The owner utilizes Terminex for pest control service at this time.

General Comments:

All monitored hot food temperatures were well above the minimum temperature requirement of 135 F under the State Food Code. Very good.

All refrigerated food temperatures were below the 41 F maximum food temperature requirement under the State Food Code. Good.

The general sanitation level of the establishment is very good.

The food handler's were observed to actively use good hand's on techniques during food preparation.

Work to correct the listed violations. Have all listed items corrected by the scheduled re-inspection date.

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



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RESULTS OF EVALUATION: PASS NEEDS IMPROVEMENT FAIL

Reinspection Required: Yes: No:

Reinspection Date (on or after): 1/20/2022

Potential Food Safety All Star:

Lorena Casillas

Luis Flores - REHS

Received By:

Agency Representative

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: MARISCOS EL CAPITAN #2	BUSINESS PHONE: (559) 802-0057	RECORD ID#: PR0008331	DATE: September 09, 2019
FACILITY SITE ADDRESS: 1220 WHITLEY AVE	CITY: CORCORAN	ZIP CODE: 93212	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: LORENA CASILLAS	CERTIFIED FOOD MANAGER: LORENA CASILLAS	EXP DATE: 12/2/2021	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: IMPROPER COLD HOLDING TEMPERATURE(S) [HSC 113996]

Description/Corrective Action: The facility's preparation cold holding unit that is adjacent from the facility's hood measured between 45-46F. Also, the small cold holding unit that stores the salsa at the waitress station measured at 45F. Please have these units repaired so that they maintain food at 41F or below.

Violation: IMPROPER EXCLUSION OF VERMIN OR ANIMALS [HSC 114259-114259.3]

Description/Corrective Action: An ant hotel was observed near the facility's hand wash sink in the kitchen area. This facility should be receiving professional pest control. Although no ants were visible during today's inspection, discontinue placing ant hotels near food preparation areas, as ants would be drawn to such area.

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

Description/Corrective Action: The facility's walk-in freezer in the basement area was observed frozen over to the point where food items had ice build-up. All of the food items with ice build-up should be discarded as it is more than likely to have freezer burn. Please have this freezer repaired so that it does not build-up ice.

The facility's syrup for the soda machine is located downstairs in the basement area. The area where the pipes feed into the ceiling has lead to sever mold damage, where the area is black. It also appears that soda machine is not properly indirectly drained into a floor sink and instead water drains into a stainless steel pot. Our Department will need to work with the owner to figure out a different way to plumb the soda machine because as it is currently plumbed will no longer suffice.

A swamp cooler was observed in the kitchen area. The large swamp cooler was observed plugged into an extension cord that leads to the basement area. Please unplug the swamp cooler and remove it from the area. Should a swamp cooler want to be in use, it must be professionally installed.

The swing door that leads to the kitchen area still has a hole. This violation was noted during the facility's last routine inspection and still has not been addressed.

The facility's hood and baffles need to be professionally cleaned, please call for service.

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

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Description/Corrective Action: The use of garbage bags was observed being used to cover food items. The tostada shells were observed being stored inside of a white garbage bag. Please refrain from using garbage bags to store or cover food. Garbage bags were also observed being used to cover dried pinto beans. Only approved food containers shall be used to store or cover food. Discontinue the use of garbage bags immediately.

General Comments:

Due to the violations observed during today's inspection, the facility will be re-inspected on or after October 9, 2019. This re-inspection will be free of charge; however, should subsequent re-inspections be needed to obtain compliance, the facility will be assessed \$226 per re-inspection.

RESULTS OF EVALUATION: PASS NEEDS IMPROVEMENT FAIL

Reinspection Required: Yes: No:

Reinspection Date (on or after): 10/9/2019

Potential Food Safety All Star:

Veronica Ochoa -REHS

Received By:

Agency Representative

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