



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: LA MORENITA MARKET INC	BUSINESS PHONE: (559) 992-5793	RECORD ID#: PR0000645	DATE: October 02, 2019
FACILITY SITE ADDRESS: 916 WHITLEY AVE	CITY: CORCORAN	ZIP CODE: 93212	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: HECTOR GAMEZ	CERTIFIED FOOD MANAGER: HECTOR GAMEZ	EXP DATE: 6/6/2023	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 CLEANING OF UTENSILS AND EQUIPMENT [HSC 114095-114099.5 & 114101-114119]

Description/Corrective Action: The facility's meat slicer had debris from previously being used. Please ensure that after every equipment usage, all equipment is dismantled to be properly cleaned and sanitized.

Violation: OTHER PERMIT VIOLATION

Description/Corrective Action: This facility was observed drying chorizo at ambient temperature by using a fan as a method of "drying". According to the operator chorizo is first put to hang in the self-made drying unit overnight and the next business day, it is put into the facility's cold holding display case where it is then put for sale to the public. An employee mentioned that approximately 400-500 pounds of chorizo is made and sold on a weekly basis. This facility is currently not registered with CDFA to process chorizo and as a result, this Department provided information to the operator on how to obtain the proper processing permits/registration.

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

Description/Corrective Action: Meat and cheese display cases measured between 46-50F ambient temperature. Several slices of meat were probed and measured 44-47F. Also, the walk-in refrigerator measured at 46F. All of these cold holding units must be able to maintain food items at 41F or below. The employee on duty indicated that the unit may have been on defrost; however, this could not be verified. As a result, please ensure the units are repaired or replaced so that they can maintain food items at 41F or below.

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

Description/Corrective Action: Several boxes and dried goods were observed disorganized in the facility's dry storage area and walk-in freezer. Please ensure all dried storage goods are properly organized and remove any unused boxes from the area. Also, please ensure all food product is stored six inches off the ground as well.

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

Description/Corrective Action: Several personal items such as rubbing alcohol, bottled water, car keys, and money were observed being stored next to food items and/or meat slicers. As a result, please store personal items away from food items and equipment.

Violation: IMPROPER LABELING OF PREPACKAGED FOODS [HSC 114089-114090]

Description/Corrective Action: Corn and flour tortillas were observed on display for sale. However, since the tortillas were unlabeled, the operator was asked to remove the tortillas from their shelves and to use them at the nearby restaurant. All of the tortillas were removed from the shelves at the time of the inspection.

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: LA MORENITA MARKET INC	BUSINESS PHONE: (559) 992-5793	RECORD ID#: PR0000645	DATE: October 02, 2019
FACILITY SITE ADDRESS: 916 WHITLEY AVE	CITY: CORCORAN	ZIP CODE: 93212	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: HECTOR GAMEZ	CERTIFIED FOOD MANAGER: HECTOR GAMEZ	EXP DATE: 6/6/2023	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.

General Comments:

Due to the violations observed today, the facility will be re-inspected on or after November 4, 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): 11/4/2019

Potential Food Safety All Star:

Hector Gamez

Received By:

Veronica Ochoa -REHS

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: LA MORENITA MARKET INC	BUSINESS PHONE: (559) 992-5793	RECORD ID#: PR0000645	DATE: July 10, 2019
FACILITY SITE ADDRESS: 916 WHITLEY AVE	CITY: CORCORAN	ZIP CODE: 93212	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: HECTOR GAMEZ	CERTIFIED FOOD MANAGER: HECTOR GAMEZ	EXP DATE: 6/6/2023	INSPECTOR: Rumi Chhina

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 FACILITY OR EQUIPMENT [HSC 114161-114182 & 114257]

Description/Corrective Action: The walk-in refrigerator floors was observed in the need of cleaning. Food debris was present on the floors. Please clean it thoroughly and also organize the walk-in refrigerator.

General Comments:

- Conducted a routine inspection of this facility and noted the following:
- Hand washing station was fully stocked with soap, paper towels and hot water.
 - Ambient temperatures of all cold holding units were noted at or below 41 F.
 - All food products are stored six inches above the ground.
 - Employees have food manager certification.
 - Elite pro pest control serviced every month.

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:

Hector Gamez

Rumi Chhina

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

Table with 4 columns: FACILITY NAME, BUSINESS PHONE, RECORD ID#, DATE, FACILITY SITE ADDRESS, CITY, ZIP CODE, INSPECTION TYPE, OWNER NAME, CERTIFIED FOOD MANAGER, EXP DATE, INSPECTOR.

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 walk-in refrigerator was very disorganized. Meat packages were on the floor. Please organize this refrigerator using proper safety principles.

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

Description/Corrective Action: This food facility was observed in the need of cleaning. Food debris was present in the meat department and on the floor in the store area. Please clean thoroughly

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

Description/Corrective Action: Rat feces were observed throughout the store. Please seal all the cracks and crevices to prevent intrusion of rodents.

General Comments:

Hand wash station had soap and paper towels, and warm water supply. All cold hold Units were measured at 41 F or below. All prepackaged food items were stored six inches above the floor. Food manager certification was reviewed during inspection. Please correct the above noted violations. A reinspection shall be conducted to confirm compliance on or after 11/1/2017.

Properly label all the Salsas. Make the W fly trap unit to other at or

RESULTS OF EVALUATION: [] PASS [X] NEEDS IMPROVEMENT [] FAIL

Reinspection Required: Yes: [X] No: []

Reinspection Date (on or after): N/A

[] Potential Food Safety All Star:

Handwritten signature of Hector Gamez

Received By:

Handwritten signature of Vikram Manke

Agency Representative

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