



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**

<b>FACILITY NAME:</b> PANADERIA Y TAQUERIA EL VECINO	<b>BUSINESS PHONE:</b> (559) 386-9437	<b>RECORD ID#:</b> PR0009853	<b>DATE:</b> July 22, 2021
<b>FACILITY SITE ADDRESS:</b> 744 SKYLINE AVE STE 130	<b>CITY:</b> AVENAL	<b>ZIP CODE:</b> 93204	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> JUAN VALERA	<b>CERTIFIED FOOD MANAGER:</b> Claudia Castillo	<b>EXP DATE:</b> 6/13/2023	<b>INSPECTOR:</b> Paven Batth

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 HANDWASH FACILITIES [HSC 113953 - 113593.2]

**Description/Corrective Action:** A dish washing sponge was observed inside the handwashing sink. Ensure to clean utensils and equipment in an approved sink such as the three-compartment sink. Discontinue such practice.

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

**Description/Corrective Action:** Lack of lighting was observed in the back storage area where canned food items and beverages are stored. The fluorescent lighting fixtures in the storage room were noted to be non-functional. Ensure to replace/repair fluorescent lighting fixtures. Sufficient lighting shall be provided in such areas while the area is in use.

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

**Description/Corrective Action:** The 2-door refrigerator in the kitchen prep area was measured at 53F. The digital thermometer was observed to have a reading of 53F as well.  
Corrective Action Taken: The 2-door refrigerator temperature was readjusted to below 41.  
Violation was corrected on-site.

Ensure proper cold holding temperatures are upheld at all times.

**Violation:** IMPROPER THAWING OF FROZEN FOODS [HSC 114020]

**Description/Corrective Action:** Observed raw beef being thawed in the three compartment sink.

The four ways in which proper thawing can be conducted are the following: (a) Under refrigeration that maintains the food temperature at 41°F or below. (b) Completely submerged under potable running water for a period not to exceed two hours at a water temperature of 70°F or below, and with sufficient water velocity to agitate and flush off loose particles into the sink drain. (c) In a microwave oven if immediately followed by immediate preparation. (d) As part of a cooking process. Food handler turned on cold water over meats during the inspection.

Discontinue such practice.

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

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



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<b>FACILITY SITE ADDRESS:</b> 744 SKYLINE AVE STE 130	<b>CITY:</b> AVENAL	<b>ZIP CODE:</b> 93204	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> JUAN VALERA	<b>CERTIFIED FOOD MANAGER:</b> Claudia Castillo	<b>EXP DATE:</b> 6/13/2023	<b>INSPECTOR:</b> Paven Bath

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**Description/Corrective Action:** The following hot foods were noted to have improper hot holding temperatures:

- Ground beef was measured at 122F.
- refried beans was measured at 126F.
- spanish rice was measured at 120F.

All food items noted above were reheated above 165F. Violation corrected on-site.  
 Ensure hot holding temperatures are upheld by this facility at all times.


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

**Description/Corrective Action:** Several containers of food were observed to uncovered inside the 2-door refrigerator in the kitchen prep area. Provide appropriate coverings for food stored in the 2-door refrigerator to prevent contamination.

**General Comments:**

Temperature Control: Except as noted, proper cold and hot holding temperatures were measured.  
 General Food Safety: Certified Food Safety Manager has been updated for this facility. All food items were stored 6 inches above the floor.  
 Handwashing Facilities: Maintain stocked with soap, paper towels and hot water.  
 Other Comments: Ensure to correct the violations noted above in a timely manner.

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

  
 \_\_\_\_\_  
 Received By:

*Paven Bath*  
 \_\_\_\_\_  
 Agency Representative

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<b>FACILITY NAME:</b> PANADERIA Y TAQUERIA EL VECINO	<b>BUSINESS PHONE:</b> (559) 386-9437	<b>RECORD ID#:</b> PR0009853	<b>DATE:</b> January 06, 2020
<b>FACILITY SITE ADDRESS:</b> 744 SKYLINE AVE STE 130	<b>CITY:</b> AVENAL	<b>ZIP CODE:</b> 93204	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> JUAN VALERA	<b>CERTIFIED FOOD MANAGER:</b> CARMEN MARTINEZ	<b>EXP DATE:</b> 10/7/2020	<b>INSPECTOR:</b> 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 MAINTENANCE OF FACILITY OR EQUIPMENT [HSC 114161-114182 & 114257]

Description/Corrective Action: A hole in the ceiling of the bathroom was noted. The hole was created by a prior overhead water leak. The leak was repaired but the ceiling repair remains to be completed. As part of the ceiling wallboard repair, also remove the portion of the ceiling that has mold growth on it as well.

General Comments:

All monitored foods held in the steam table were all measured above 135 F. Refrigerated food temperatures also met cold holding at below 41 F. The kitchen area, back storage area, and the retail area were all observed well maintained. An overall operational improvement was observed today.

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

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

Reinspection Date (on or after): N/A

[ ] Potential Food Safety All Star:

Juan

Received By:

Luis Flores - REHS

Agency Representative

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