FOOD SAFETY EVALUATION REPORT

FACILITY NAME: LA ESQUINITA MI PUEBLO TAQUERIA #2
FACILITY SITE ADDRESS: 10891 14TH AVE
OWNERS NAME: SANDRA L DURAN
CERTIFIED FOOD MANAGER: ADAN AVILA
BUSINESS PHONE: (559) 997-5383
CITY: ARMONA
ZIP CODE: 93202
EXP DATE: 12/12/2020
INSPCTION TYPE: 1ST FOLLOW UP INSPECTION
RECORD ID#: PR0005973
DATE: November 09, 2020
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: None Noted

General Comments:
A re-inspection was performed today to verify that compliance was made with the department's notification to take corrective action on the complaint received on November 4, 2020 regarding the storage of an unused meat grinder within the facility restroom. The re-inspection revealed the meat grinder was no longer in the restroom. A walk through the facility revealed the equipment was no longer on the premises. A facility representative reported the equipment was removed to a operator owned warehouse.

The complaint can now be closed as abated.

RESULTS OF EVALUATION: ☒ PASS ☐ NEEDS IMPROVEMENT ☐ FAIL
Reinspection Required: Yes: ☐ No: ☒
Reinspection Date (on or after): N/A
☐ Potential Food Safety All Star:

No signature obtained due to Covid-19

Luis Flores - REHS
Agency Representative
FOOD SAFETY EVALUATION REPORT

<table>
<thead>
<tr>
<th>FACILITY NAME:</th>
<th>BUSINESS PHONE:</th>
<th>RECORD ID#:</th>
<th>DATE:</th>
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<tbody>
<tr>
<td>LA ESQUINITA MI PUEBLO TAQUERIA #2</td>
<td>(559) 997-5383</td>
<td>PR0005973</td>
<td>November 06, 2020</td>
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<td>10891 14TH AVE</td>
<td>ARMONA</td>
<td>93202</td>
<td>INITIAL COMPLAINT INSPECTION</td>
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<tr>
<th>OWNER NAME:</th>
<th>CERTIFIED FOOD MANAGER:</th>
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<tr>
<td>SANDRA L DURAN</td>
<td>ADAN AVILA</td>
<td>12/12/2020</td>
<td>Luis Flores - REHS</td>
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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: None Noted

General Comments:
A complaint was received by this department on Wednesday, Nov. 4, 2020 alleging a meat slicer and/or processor for products such as chorizo is being stored in the facility's restroom. Due to the complaint, an investigation into this matter was performed today. The following was observations and determination was made:

Upon being provided access to the facility restroom, a meat grinder was in fact present in the restroom. Facility representatives reported that the unit was in disrepair and no longer in use. The facility was informed that if the information provided was accurate, that the unit was to be removed from the premises. The operational was informed that a follow-up inspection would be performed on Monday to verify compliance with the department's requirement.

Reinspection Required: Yes: No: X
Reinspection Date (on or after): 11/9/2020
Potential Food Safety All Star:

No signature obtained due to Covid-19

Received By: Luis Flores - REHS

Agency Representative

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

<table>
<thead>
<tr>
<th>FACILITY NAME:</th>
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<tr>
<td>LA ESQUINITA MI PUEBLO TAQUERIA #2</td>
<td>(559) 997-5383</td>
<td>PR0005973</td>
<td>March 25, 2020</td>
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<td>ARMONA</td>
<td>93202</td>
<td>PUBLIC INFORMATION/EDUCATION</td>
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<tbody>
<tr>
<td>SANDRA L DURAN</td>
<td>1107 - KINGS DPH COVID-19</td>
<td>12/12/2020</td>
<td>Veronica Ochoa -REHS</td>
</tr>
</tbody>
</table>

The items (if any) listed below identify the Health Code 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: None Noted

General Comments:

The following were discussed with the owner/operator during today's visit:

1. The facility has made their dining completely inaccessible to customers.
2. At this time all food sales are for DELIVERY or TAKE-OUT/PICK-UP ONLY.
3. The staff is aware of social distancing by requesting that customers keep apart a minimum of six feet from each other and staff.
4. Staff is practicing safe food handling procedures, monitoring hot & cold holding temperatures, and washing hands.
5. All work surfaces should be cleaned and sanitized with 100 ppm chlorine or 200 ppm QAC frequently to prevent contamination.
6. Under no circumstances are employees who feel sick or are sick with respiratory (i.e. fever, coughing or sneezing) or gastrointestinal (i.e. vomiting or diarrhea) symptoms are allowed to work in the facility.

Please contact our department should you have further questions.

Reinspection Required: Yes: [ ] No: [X] Reinspection Date (on or after): Not Specified

Veronica Ochoa -REHS
Environmental Health Specialist

Received By: