FOOD SAFETY EVALUATION REPORT

FACILITY NAME: MARISCOS DON BETO
BUSINESS PHONE: (559) 380-6571
RECORD ID#: PR0010433
DATE: May 12, 2022

FACILITY SITE ADDRESS: 924 WHITLEY AVE
CITY: CORCORAN
ZIP CODE: 93212
INSPECTION TYPE: ROUTINE INSPECTION

OWNER NAME: HECTOR A. GAMEZ
CERTIFIED FOOD MANAGER: HECTOR GAMEZ
EXP DATE: 6/6/2023
INSPECTOR: MIKEL CHATELLE - 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 chlorine sanitizing solution used to clean food contact surfaces was measured at 0 ppm. Chlorine sanitizing solutions are required to be at least 100 ppm. Ensure that sanitizing solutions are tested for proper concentration before use.

Violation: IMPROPER MAINTENANCE OF FACILITY OR EQUIPMENT
[HSC 114161-114182 & 114257]
Description/Corrective Action: The kitchen floor was observed to contain excessive food debris. Clean the kitchen floor to remove excessive food debris. Ensure that the kitchen floor is cleaned on a routine basis.

Violation: IMPROPER MAINTENANCE OF HANDWASH FACILITIES
[HSC 113953 - 113593.2]
Description/Corrective Action: The hand washing sink located in the kitchen was inaccessible. Additionally, no paper towels or soap were available for use at this hand washing sink. This violation was corrected on site by the owner/operator. Ensure that hand washing sinks remain unobstructed and fully stocked with paper towels and soap.

Violation: NO CURRENT CERTIFIED FOOD SAFETY PERSON ON STAFF
[HSC 113947-113947.6]
Description/Corrective Action: Training records were requested. No employee at the facility held a current certified food manager certificate. At least one employee at the facility is required to obtain a certified food manager certificate within the next 30 days. This certificate is required to be renewed every 5 years.

Violation: IMPROPER FOOD HANDLING PRACTICES
[HSC 113961 - 113973]
Description/Corrective Action: Several containers used to store food items in the walk-in refrigerator were observed uncovered. Ensure that all food items in storage containers are maintained covered. This violation was corrected on site by the owner/operator.

General Comments:

*All food temperatures met State Food requirements.
*All food items that were stored in hot holding units were measured at or above 135 F.
*All food items that were stored in freezers were frozen.
*The restroom sink supplied hot water and had soap and paper towels available.

NOTE: This report must be made available to the public on request
## FOOD SAFETY EVALUATION REPORT

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| CITY: | CORCORAN |
| ZIP CODE: | 93212 |
| INSPECTION TYPE: | ROUTINE INSPECTION |

| OWNER NAME: | HECTOR A. GAMEZ |
| CERTIFIED FOOD MANAGER: | HECTOR GAMEZ |
| EXP DATE: | 6/6/2023 |
| INSPECTOR: | MIKEL CHATELLE - REHS |

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<th>PASS</th>
<th>NEEDS IMPROVEMENT</th>
<th>FAIL</th>
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<tbody>
<tr>
<td>Reinspection Required:</td>
<td>Yes</td>
<td>No: X</td>
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<tr>
<td>Reinspection Date (on or after):</td>
<td>N/A</td>
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Potential Food Safety All Star: MIKEL CHATELLE - REHS

Received By: MIKEL CHATELLE - REHS

Agency Representative

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<td>1ST FOLLOW UP INSPECTION</td>
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Violation: None Noted

General Comments:
A re-inspection was performed today of the establishment in order to verify required corrections were completed for the violations cited during the January 25, 2022 routine inspection.

The inspection revealed all violations listed on the prior inspection report were corrected. The exhaust hood was clean along with exterior doors and handles of front line refrigeration units. The kitchen handwash sink was secured to the wall and the front service counter employee obtained a food handler card.

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Reinspection Required: No  Yes: No: X
Reinspection Date (on or after): N/A

Potential Food Safety All Star: ☐

Luis Flores - REHS
Agency Representative

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## FOOD SAFETY EVALUATION REPORT

**MARISCOS DON BETO**

### Business Information
- **Business Phone:** (559) 380-6571
- **Record ID:** PR0010433
- **Date:** January 25, 2022

### Facility Information
- **Facility Site Address:** 924 WHITLEY AVE
- **City:** CORCORAN
- **Zip Code:** 93212
- **Owner Name:** HECTOR A. GAMEZ
- **Certified Food Manager:** HECTOR GAMEZ
- **Exp Date:** 6/6/2023
- **Inspector:** Luis Flores - REHS

### Violations

**No Current Food Handler Card Certificates for Employees**
- **Description/Corrective Action:** Waitress Anabell Angules did not have a food handler certification card on hand for verification. Either present a copy of the certification or registration for a food handler course online. Present a copy of certification within the next 7 days. Failure to provide the certification will lead to exclusion from working.

**Improper Maintenance of Handwash Facilities**
- **Description/Corrective Action:** Both the soap and paper towel dispenser at the kitchen handwash sink were empty. Restock both dispensers and maintain at all times.

**Restroom Facilities Not Maintained**
- **Description/Corrective Action:** The women's restroom toilet tissue dispenser was empty. The dispenser was restocked upon notification.

**Improper Cleaning of Utensils and Equipment**
- **Description/Corrective Action:** The two reach-in refrigerator units at the cook-line were observed with lack of exterior cleaning. The door handles of both units had food batter accumulation on them. When asked about cleaning, the food prep employee referred to cleaning of the units occurring every 3 days. Be advised that cleaning is required daily.

**Improper Maintenance of Handwash Facilities**
- **Description/Corrective Action:** The handwash sink in the kitchen is not secured to the wall at this time. Repair.

**Lack of or Improper Use of Thermometers**
- **Description/Corrective Action:** A digital thermometer was not present for checking food temperatures. Purchase digital food thermometers and maintain onsite at all times. As a reminder, refrigerated foods must be held at or below 41°F.

### General Comments:

- Refrigeration unit temperatures were observed to comply with State Food Code requirements. No hot foods are present for temperature check.
- Food handlers were observed to wear disposable gloves during food handling.
- Have listed violations corrected as soon as possible. All corrective action must be completed before the re-inspection that will occur in three days. Failure to comply will lead to additional enforcement action.

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

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

**Reinspection Date (on or after):** 1/28/2022

**Potential Food Safety All Star:**
- [ ] Yes

**Received By:**

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**Luis Flores - REHS**

**Agency Representative**

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