



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: TAQUERIA MEXICO	BUSINESS PHONE: (661) 375-8860	RECORD ID#: PR0010232	DATE: December 20, 2021
FACILITY SITE ADDRESS: 1825 DAIRY AVE	CITY: CORCORAN	ZIP CODE: 93212	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: JESUS ONTIVEROS	CERTIFIED FOOD MANAGER: Jesus Ontiveros	EXP DATE: 3/23/2023	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: REQUIREMENT NOT MET FOR CALIFORNIA FOOD HANDLER CARD LAW

Description/Corrective Action: The food handler card certification for Cesar Ontiveros has expired. This employee and any others with expired food handler cards must renew the certifications within 30 days. Submit copies of Cesar's updated certification along with any others to this department within 30 days. The certs can be e-mailed to luis.flores@co.kings.ca.us.

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

Description/Corrective Action: The ice machine scoop was being stored within the ice bin. Discontinue storing the scoop in the ice bin. Store the scoop on a clean surface or container.

General Comments:

The general food handling practice observed was satisfactory. All refrigerated foods were observed held at below 41 F. All cooked foods were held slightly above the 135 F State required minimum hot holding temperature.

RESULTS OF EVALUATION: PASS NEEDS IMPROVEMENT FAIL

Reinspection Required: Yes: No:

Reinspection Date (on or after): N/A

Potential Food Safety All Star:

Cristina B

Received By:

Luis Flores - REHS

Agency Representative

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



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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: TAQUERIA MEXICO	BUSINESS PHONE: (661) 375-8860	RECORD ID#: PR0010232	DATE: August 17, 2021
FACILITY SITE ADDRESS: 1825 DAIRY AVE	CITY: CORCORAN	ZIP CODE: 93212	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: JESUS ONTIVEROS	CERTIFIED FOOD MANAGER: Jesus Ontiveros	EXP DATE: 3/23/2023	INSPECTOR: Paven Batth

The items (if any) listed below identify the violation(s) that must be corrected. Thank you for your cooperation.
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Violation: IMPROPER CLEANING OF UTENSILS AND EQUIPMENT [HSC 114095-114099.5 & 114101-114119]

Description/Corrective Action: Facility floors are in need of a thorough cleaning. Clean facility floors on a frequent basis to ensure proper cleaning practices are upheld by this facility.

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

Description/Corrective Action: Multiple food containers in the walk-in refrigeration unit were observed to be uncovered. In order to prevent or mitigate the risk of contamination, ensure all food items are properly covered in the walk-in refrigeration unit.

Violation: IMPROPER CLEANING OF UTENSILS AND EQUIPMENT [HSC 114095-114099.5 & 114101-114119]

Description/Corrective Action: Equipment & Walls:

-Settled grease and food debris were observed on the walls throughout the kitchen prep area.

-Settled grease and food debris were observed throughout the kitchen equipment.

Clean such areas on a frequent basis to ensure proper sanitation and cleaning procedures are taking place.

Violation: IMPROPER THAWING OF FROZEN FOODS [HSC 114020]

Description/Corrective Action: Observed raw chicken 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.

General Comments:

Temperature Control: Except as noted (i.e., improper thawing procedure), potentially hazardous foods were measured below 41F or above 135F.

Food Safety: All food was stored 6 inches above the ground.

Personnel: Both employees handling food or utensils during today's on-site visit have obtained proper certifications (i.e., Food Handler Card) as per California Retail Food Code.

Handwashing Facilities: Maintain stocked with proper supply of hot water.

Vermin/Pest Control: Facility was noted to be free of any vermin infestation.

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

FACILITY NAME: TAQUERIA MEXICO	BUSINESS PHONE: (661) 375-8860	RECORD ID#: PR0010232	DATE: October 06, 2020
FACILITY SITE ADDRESS: 1825 DAIRY AVE	CITY: CORCORAN	ZIP CODE: 93212	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: JESUS ONTIVEROS	CERTIFIED FOOD MANAGER: Jesus Ontiveros	EXP DATE: 3/23/2023	INSPECTOR: 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 CLEANING OF UTENSILS AND EQUIPMENT [HSC 114095-114099.5 & 114101-114119]

Description/Corrective Action: Observed excess grease on the pipes beneath the exhaust hood system which is above the grill. The exhaust hood filters were observed with excess grease as well.
Remove the excess grease and clean such equipment on a routine basis.

Violation: NO CURRENT FOOD HANDLER CARD CERTIFICATES FOR EMPLOYEES

Description/Corrective Action: Not all of the food handlers possess a California Food Handler Card. Ensure every individual who handles food (i.e., preparing, storing, or servicing food) at this facility maintains a valid California Food Handler Card. Please note, individuals must obtain a food handler card within 30 days after the date of hire. Only one of the food handlers possess a California Food Handler Card at this facility.

Violation: IMPROPER THAWING OF FROZEN FOODS [HSC 114020]

Description/Corrective Action: Observed frozen carne asada meat in a bag being thawed at room temperature in the back prep table near the grill. The carne asada was relocated to the 2-door cooler near the 3-compartment sink. Discontinue this practice. Ensure to thaw all frozen potentially hazardous food in an approved manner.

Violation: IMPROPER CLEANING OF UTENSILS AND EQUIPMENT [HSC 114095-114099.5 & 114101-114119]

Description/Corrective Action: An employee was observed cleaning utensils in the 3-compartment sink without sanitizing them.

Discontinue such practice.

Clean utensils using the following procedure:

a) First Compartment-clean in hot water with detergent solution

b) Second Compartment-rinse in clear water

c) Third Compartment- submerge utensils in an approved sanitizing solution (i.e., 100 ppm chlorine for 30 seconds, 200 ppm quaternary ammonium for 1 minute, 25 ppm iodine for 1 minute) to achieve the final sanitizing rinse. An alternative to this step can be an immersion for at least 30 seconds where the water temperature is maintained at 171 degrees Fahrenheit or above.

Please note, allow utensils to air dry before use.

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

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Description/Corrective Action: Observed multiple containers of food in the 2-door refrigerator near the 3-compartment sink to be uncovered. Properly cover such containers of food to ensure food is protected from contamination.

General Comments:

Temperature Control: Hot (135F or above) and cold (41F or below) holding temperature were monitored at satisfactory levels.
Documentation: Food Safety Manger Certificate has been updated.
Other Comments: In response to the COVID-19 pandemic, please implement the State (CDPH) guidelines (i.e., maintain a physical distance of 6 feet between individuals, use EPA-approved disinfectants, etc) with your business.

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