



**FOOD SAFETY EVALUATION REPORT - COMPLAINT INSPECTION**

|   |  |                                 |   |
|---|--|---------------------------------|---|
| <b>FACILITY NAME:</b><br>TACOS Y TORTAS CHALIO #3 | <b>BUSINESS PHONE:</b><br>(559) 707-1093           | <b>RECORD ID#:</b><br>CO0010236 | <b>DATE:</b><br>August 18, 2021                         |
| <b>FACILITY SITE ADDRESS:</b><br>133 N 11TH AVE   | <b>CITY:</b><br>HANFORD                            | <b>ZIP CODE:</b><br>93230       | <b>INSPECTION TYPE:</b><br>INITIAL COMPLAINT INSPECTION |
| <b>OWNER NAME:</b><br>ROSALIO CARILLO             | <b>CERTIFIED FOOD HANDLER:</b><br>EVERARDO NAVARRO | <b>EXP DATE:</b><br>2/29/2020   | <b>INSPECTOR:</b><br>Veronica Ochoa -REHS               |

A complaint was recently received by our Department alleging violations of the California Retail Food Code at this facility. In response to the complaint, an inspection of the facility was conducted and our investigation findings are provided below. If violations are noted, then appropriate corrective action is required as listed in the main section of this report. 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.

**Inspection Findings and General Comments:**

Today's complaint inspection was prompted by a complaint alleging an employee between 2:00-3:00 a.m. on August 16, 2021 was observed opening the facility's restroom door with food prep gloves on and then proceeded to make a burrito without first removing the gloves, washing their hands, and placing a new set gloves on. According to the complainant, the burrito was made using the same gloves that touched the restroom door. Another complaint that was received from the complainant alleged that the facility utilizes one cutting board to chop up cooked meat and at the time of the visit by the complainant, the facility was observed filthy.

At the time of this investigation, the person in charge was made aware of the allegations of this complaint. The person in charge was unaware of the complaint allegations and stated that all employees are instructed to remove their aprons and gloves prior to using the restroom. Once done using the restroom, employees wash their hands at the hand wash sink in the prospective restroom and then return to place their aprons back on, wash their hands at the back hand wash sink, and place a new set of food grade gloves to begin work once again. In regards to the facility using the same cutting board to dice cooked meat, the person in charge stated that the cutting board is washed prior to dicing cooked chicken or seafood but that if a customer requests that the cutting board be washed prior to dicing any other cooked meats, they are more than willing to make such accommodation. At the time of this inspection, the facility was not observed filthy, in fact the dining area was observed clean. Due to the information received during this investigation, this complaint could not be substantiated.

**Violation:** None Noted

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

*Rosalio Carillo*

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

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| <b>FACILITY NAME:</b><br>TACOS Y TORTAS CHALIO #3 | <b>BUSINESS PHONE:</b><br>(559) 707-1093           | <b>RECORD ID#:</b><br>PR0010057 | <b>DATE:</b><br>August 18, 2021               |
| <b>FACILITY SITE ADDRESS:</b><br>133 N 11TH AVE   | <b>CITY:</b><br>HANFORD                            | <b>ZIP CODE:</b><br>93230       | <b>INSPECTION TYPE:</b><br>ROUTINE INSPECTION |
| <b>OWNER NAME:</b><br>ROSALIO CARILLO             | <b>CERTIFIED FOOD MANAGER:</b><br>EVERARDO NAVARRO | <b>EXP DATE:</b><br>2/29/2020   | <b>INSPECTOR:</b><br>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 THAWING OF FROZEN FOODS [HSC 114020]

**Description/Corrective Action:** Chicken was observed sitting at ambient temperature inside the facility's prep sink. The person in charge was asked why the raw chicken was inside the sink and the employee stated that the chicken was being thawed. The person in charge was reminded during the inspection that there are only 4 ways to thaw frozen food which includes: running cool water over the food product, microwaving the food product, placing the food product in a refrigerator, or thawing the food product while cooking. During the inspection, the person in charge placed the raw chicken under cool running water.

**Violation:** NO CURRENT CERTIFIED FOOD SAFETY PERSON ON STAFF [HSC 113947-113947.6]

**Description/Corrective Action:** The facility's food manager certification has expired. Please submit proof of someone from the facility who has taken and passed the certified food manager's course within the next 60 days. Please note, only one person can serve as the certified food manager per site.

**Violation:** IMPROPER COOLING PROCEDURES [HSC 114002 & 114002.1]

**Description/Corrective Action:** Rice, chicharon, and some type of meat product was observed being cooled at ambient temperature. The person in charge was instructed to place the food products over ice so that the food products may cool faster. The person in charge was also made aware of ice paddles that can be purchased to help cool recently cooked food products.

**General Comments:**

Hand wash stations were stocked with soap, paper towels, and hot water.  
Cold holding units measured at or below 41F.  
Food items on the steam table measured well above 135F.  
The facility's hood was serviced in July 2021 but will be re-serviced sometime this week.

Please work on correcting the noted violations in a timely manner.

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RESULTS OF EVALUATION:  PASS  NEEDS IMPROVEMENT  FAIL

Reinspection Required: Yes:  No:

Reinspection Date (on or after): N/A

Potential Food Safety All Star:

*Rosalio Carillo*

Received By:

*Veronica Ochoa -REHS*

Agency Representative

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