FOOD SAFETY EVALUATION REPORT

FACILITY NAME: LA FUENTE MARKET II
BUSINESS PHONE: (559) 584-1763
RECORD ID#: PR003395
DATE: July 05, 2022

FACILITY SITE ADDRESS: 14981 8TH AVE
CITY: HANFORD
ZIP CODE: 93230
INSPECTION TYPE: ROUTINE INSPECTION

OWNER NAME: JUAN ZEPEDA
CERTIFIED FOOD MANAGER: Micaela Zepeda
EXP DATE: 3/2/2026
INSPECTOR: SEMHAR GEBREGZIABIHE

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 a pan with oil in it near the dry storage area not in use. Please ensure proper cleaning of all utensils and equipment are done to prevent pest attraction.

Observed a bucket with soap and water used to clean utensils. Please utilize the three compartment sink and follow the wash, rinse, sanitize sequence with hot water (120 F) to ensure proper cleaning.

Violation: IMPROPER MAINTENANCE OF FACILITY OR EQUIPMENT [HSC 114161-114182 & 114257]
Description/Corrective Action: Observed a broken tile and missing tile near the grill. Please fix this as soon as possible.

General Comments:

Observations:

Restrooms were fully stocked with hot water, soap, and paper towels.

Hand washing station was fully stocked with hot water, soap, and paper towels.

All hot holding temperatures for the beans, beef, pork, and chicken were 135F and above.

All dry storage was well maintained, clean, and organized, and placed six inches above the ground.

All refrigeration units were functioning properly at 41F and below.

All freezer units were functioning properly at 0F and below.

Food handler and Food manager cards were available for review. The food manager card expires on 3/2/2026.

Overall this facility is in satisfactory condition. Please correct the above noted violations in a timely manner.

Thank you for your time.
# Food Safety Evaluation Report

**Facility Name:** LA FUENTE MARKET II  
**Business Phone:** (559) 584-1763  
**Record ID:** PR0003395  
**Date:** July 05, 2022

**Facility Site Address:** 14981 8TH AVE  
**City:** HANFORD  
**Zip Code:** 93230  
**Inspection Type:** Routine Inspection

**Owner Name:** JUAN ZEPEDA  
**Certified Food Manager:** Micaela Zepeda  
**Exp Date:** 3/2/2026  
**Inspector:** SEMHAR GEBREGZIABIHE

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.

<table>
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<tr>
<th>Results of Evaluation:</th>
<th>PASS</th>
<th>NEEDS IMPROVEMENT</th>
<th>FAIL</th>
</tr>
</thead>
<tbody>
<tr>
<td>Reinspection Required:</td>
<td>Yes</td>
<td>No:</td>
<td>X</td>
</tr>
<tr>
<td>Reinspection Date (on or after):</td>
<td>N/A</td>
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**Potential Food Safety All Star:**

Received By: Aide R  

Agency Representative: SEMHAR GEBREGZIABIHE

**Note:** This report must be made available to the public on request.
FOOD SAFETY EVALUATION REPORT

LA FUENTE MARKET II
14981 8TH AVE
JUAN ZEPEDA
(559) 584-1763
HANFORD
93230
August 18, 2021

FOODS & EQUIPMENT NOT PROTECTED FROM CONTAMINATION
[HSC 113980, 114025-114027]
Violation:
Observed meats above ready to eat foods in the walk-in and the reach in. Be sure to store all raw meats under the ready to eat foods to avoid cross contamination.

UNNECESSARY ITEMS AND LITTER
(HSC 114257.1)
Violation:
Clear all unnecessary items stored inside the empty deli case and no not store any food or food equipment. Please see if you can remove the unit to avoid clatter.

IMPROPER PLUMBING OR LIQUID WASTE DISPOSAL
[HSC 114189-114242]
Violation:
Observed a leak dripping inside in the reach in at the back storage area. A container is used to collect the water. Please fix this leak as soon as possible to avoid cross contamination of foods.

General Comments:

All hot holding foods were above 140F in the steam units.
The cold holding units were below 41F.
Bleach is used for sanitizer.
Thermometer present for use. Please be sure to use consistently.
Keep up on the regular cleaning schedule. The facility was observed clean.
The food manager certification was observed on site. The date on record is expired. Please send us the latest one when you get it.
Thank you
## FOOD SAFETY EVALUATION REPORT

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<tr>
<td>JUAN ZEPEDA</td>
<td>HERLINDA PEREZ</td>
<td>9/19/2020</td>
<td>Yatee Patel - REHS</td>
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**RESULTS OF EVALUATION:**

- [ ] PASS
- [X] NEEDS IMPROVEMENT
- [ ] FAIL

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

**Reinspection Date (on or after):** N/A

**Potential Food Safety All Star:**

*Yatee Patel - REHS*

Received By:

*Agency Representative*