OFFICIAL INSPECTION REPORT

Program Description:

CITY: HANFORD
BUSINESS PHONE: (559) 589-9110
EXP DATE: 6/16/2021
RECORD ID#: PR0003496
DATE: March 27, 2020
ZIP CODE: 93230
INSPECTION TYPE: PUBLIC INFORMATION/EDUCATION

FACILITY NAME: LA PLAYITA
FACILITY SITE ADDRESS: 128 S 11TH AVE
OWNER NAME: ELIGIO TAPIA

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:

- The facility has made their dining completely inaccessible to customers.
- At this time all food sales are for DELIVERY or TAKE-OUT/PICK-UP ONLY.
- The staff is aware of social distancing by requesting that customers keep apart a minimum of six feet from each other and staff.
- Staff is practicing safe food handling procedures, monitoring hot & cold holding temperatures, and washing hands.
- All work surfaces should be cleaned and sanitized with 100ppm chlorine or 200ppm QAC frequently to prevent contamination.
- 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 if you have further questions.

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

Susan Lee-Yang - REHS
Environmental Health Specialist

Received By:
### Food Safety Evaluation Report

**Facility Name:** LA PLAYITA  
**Business Phone:** (559) 589-9110  
**Record ID:** PR0003496  
**Date:** January 10, 2020

**Facility Site Address:** 128 S 11TH AVE  
**City:** HANFORD  
**Zip Code:** 93230  
**Inspection Type:** Routine Inspection

**Owner Name:** ELIGIO TAPIA  
**Certified Food Manager:** ELIGIO TAPIA  
**Exp Date:** 6/16/2021  
**Inspector:** Liliana Stransky - 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.

<table>
<thead>
<tr>
<th>Violation</th>
<th>Description/Corrective Action</th>
</tr>
</thead>
<tbody>
<tr>
<td>Improper Reheating Procedures for Hot Holding</td>
<td>The white rice at the steam table was below 135F. The operator reheated the rice and placed it back in the steam table. Always reheat foods to 165F before placing them in the steam table for hot holding.</td>
</tr>
<tr>
<td>Improper Plumbing or Liquid Waste Disposal</td>
<td>The waste water for the dishwasher drains very slow keeping the soap and sanitizer dispensing lines submerged in water. Correct this and make sure the water fully drains after each cycle.</td>
</tr>
<tr>
<td>Improper Cold Holding Temperature(S)</td>
<td>The seafood prep refrigerator was observed at 41F but the shrimp and octopus were observed at 45F. Make sure the unit can keep all food at 41F or below at all times and adjust or lower the thermostat if needed.</td>
</tr>
</tbody>
</table>

**General Comments:**

Observed hot and cold holding equipment at correct temperatures below 41F and above 135F.

Hand washing stations had soap, paper towels and hot water was also available.

All equipment and food contact surfaces were observed clean and well maintained.

Restroom facilities were observed clean and with fully stocked hand washing stations.

Overall the facility is maintained very clean and organized. Please correct the noted violations in a timely manner.

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

<table>
<thead>
<tr>
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<td>(559) 589-9110</td>
<td>PR0003496</td>
<td>January 10, 2020</td>
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<td>HANFORD</td>
<td>93230</td>
<td>ROUTINE INSPECTION</td>
</tr>
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<table>
<thead>
<tr>
<th>OWNER NAME:</th>
<th>CERTIFIED FOOD MANAGER:</th>
<th>EXP DATE:</th>
<th>INSPECTOR:</th>
</tr>
</thead>
<tbody>
<tr>
<td>ELIGIO TAPIA</td>
<td>ELIGIO TAPIA</td>
<td>6/16/2021</td>
<td>Liliana Stransky - REHS</td>
</tr>
</tbody>
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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.

**Results of Evaluation:**

<table>
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<tr>
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<th></th>
<th></th>
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<tbody>
<tr>
<td>PASS</td>
<td>X</td>
<td>NEEDS IMPROVEMENT</td>
<td>FAIL</td>
</tr>
</tbody>
</table>

**Reinspection Required:** No: X

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

**Potential Food Safety All Star:**

Received By: [Signature]

Liliana Stransky - REHS

Agency Representative