



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: CISNEROS TAQUERIA #2	BUSINESS PHONE: (559) 707-6912	RECORD ID#: PR0003900	DATE: June 17, 2022
FACILITY SITE ADDRESS: 112 W HANFORD-ARMONA RD	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: JOSE CISNEROS	CERTIFIED FOOD MANAGER: NATIVIDAD CISNEROS	EXP DATE: 7/23/2024	INSPECTOR: SEM HAR 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 COOLING PROCEDURES [HSC 114002 & 114002.1]

Description/Corrective Action: Observed meat on the counter uncovered at 115F. An employee stated the meat had been there for about 30 - 45 minutes and was going to be moved to the refrigerator when cooled. This is not an approved method of cooling potentially hazardous foods. The following are approved methods of cooling (CRFC 114002.1) :

- (1) Placing foods in shallow pans.
- (2) Separating the food into smaller or thinner portions.
- (3) Using rapid cooling equipment.
- (4) Using containers that facilitate heat transfer.
- (5) Adding ice as an ingredient.
- (6) Using ice paddles.
- (7) Inserting appropriate designed containers in an ice bath and stirring frequently.
- (8) Utilizing an approved HACCP Plan.
- (9) Utilizing other effective means that have been approved by the enforcement agency.

The meat was then moved to the refrigerator by employees.

General Comments:

Observations:

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

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

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

The freezer unit was functioning properly at 0F and below.

All dry storage was well maintained and stored six inches above the ground.

The facility's food vending permit was posted on the wall, of note the permit expires on 7/1/2022 please be sure to pay your permit fee before the permit expires.

The facilities food manager card was posted on the wall, the date of expiration is 07/23/24.

Overall this facility is in satisfactory condition.

Thank you for your time.

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



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OWNER NAME: JOSE CISNEROS	CERTIFIED FOOD MANAGER: NATIVIDAD CISNEROS	EXP DATE: 7/23/2024	INSPECTOR: SEM HAR GEBREGZIABIHE

The items (if any) listed below identify the violation(s) that must be corrected. Thank you for your cooperation.
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RESULTS OF EVALUATION: <input checked="" type="checkbox"/> PASS <input 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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Natividad M. Cisneros

SEM HAR GEBREGZIABIHE

Received By:

Agency Representative

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: CISNEROS TAQUERIA #2	BUSINESS PHONE: (559) 707-6912	RECORD ID#: PR0003900	DATE: April 19, 2021
FACILITY SITE ADDRESS: 112 W HANFORD-ARMONA RD	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: JOSE CISNEROS	CERTIFIED FOOD MANAGER: NATIVIDAD CISNEROS	EXP DATE: 7/23/2024	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: None Noted

General Comments:

All monitored hot foods held in the steam table were held above 135 F.
 Refrigerated foods were measured at and below 41 F.
 Regular employee handwashing was observed.
 Food handlers were wearing face coverings while working.
 All plumbing was functional and handwash stations in the food prep and restroom in good operation and both soap and paper towel dispensers were stocked.
 The operational currently utilizes a functional mechanical probe type thermometer for temperature monitoring .

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

No signature due to Covid. 19

Received By: _____

Luis Flores - REHS

 Agency Representative

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: CISNEROS TAQUERIA #2	BUSINESS PHONE: (559) 707-6912	RECORD ID#: PR0003900	DATE: September 05, 2019
FACILITY SITE ADDRESS: 112 W HANFORD-ARMONA RD	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: JOSE CISNEROS	CERTIFIED FOOD MANAGER: NATIVIDAD CISNEROS	EXP DATE: 7/23/2024	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.

Violation: IMPROPER COOLING PROCEDURES [HSC 114002 & 114002.1]

Description/Corrective Action: Observed carne azada cooling while completely covered over the counter. The meat was monitored at 97F. Proper cooling requires that you assist the process by portioning out the meat into smaller containers (~ 4 inches) or placing the containers over a bath of ice so it can cool down quickly. Follow the 2 step process for proper cooling:

Cool hot foods from 135F - 70F in no more than 2 hrs and then transfer the foods to the refrigerator to finish cooling down from 70F - 41F in no more than 4 hrs.

Violation: IMPROPER MAINTENANCE OF FACILITY OR EQUIPMENT [HSC 114161-114182 & 114257]

Description/Corrective Action: Discontinue the use of cardboard on the floor and counters. Instead clean all working surfaces as often as required. You can use commercial floor mats if needed, but otherwise clean floors and counters and keep them free of food debris.

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

Description/Corrective Action: Follow the proper steps for cleaning all utensils and dishes in the 3 compartment sink. The first sink must have soap and hot water for cleaning, the second sink must have clean water for rinsing, and the final compartment must have water and 100 ppm bleach solution for proper sanitizing. Use a test strip to monitor the bleach concentration and keep cleaning cloths in sanitizing solution at all times.

Employees were observed rinsing spoons and knives for preparation without following the proper cleaning steps. All employees have food handler certification but lack proper knowledge of cleaning steps. Please provide adequate training and reinforce safe practices.

Violation: IMPROPER MAINTENANCE OF HANDWASH FACILITIES [HSC 113953 - 113593.2]

Description/Corrective Action: The 3 compartment sink serves as the hand washing station but no hand soap was available for proper hand washing during the inspection. Keep the soap dispenser filled at all times. The dishwashing liquid should only be used for washing dishes. This was corrected during the inspection.

General Comments:

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