FOOD SAFETY EVALUATION REPORT

FRUTAS XPRESS
1675 W LACEY BLVD
AURORA CARDENAS
(831) 998-0173 December 22, 2021
HANFORD 93230

EDITH CADENAS
330 Campus Drive Hanford, CA   93230
Phone - 559-584-1411          Fax - 559-584-6040
Internet - www.countyofkings.com/ehs

FOOD SAFETY EVALUATION REPORT

CERTIFIED FOOD MANAGER: EDITH CADENAS
INSPECTOR: Yatee Patel - 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: FOODS & EQUIPMENT NOT PROTECTED FROM CONTAMINATION
Description/Corrective Action: Please be sure all employees avoid wearing rings and jewerly during food prep. This can cause a potential physical contamination and make it difficult to correctly wash hands.

Violation: LACK OF OR IMPROPER USE OF THERMOMETERS
Description/Corrective Action: No thermometer was available on site during today's inspection. Please be sure cooks and food prep employees have a thermometer to correctly monitor food temperatures and final cooking temperatures.

General Comments:

All cold holding units were at or below 41F.

3 compartment sink is used to sanitize with bleach.

Hand washing station was fully equipped.

Over all food facility was in good operating condition.

Thank you

RESULTS OF EVALUATION: [X] PASS [ ] NEEDS IMPROVEMENT [ ] FAIL

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

Reinspection Date (on or after): N/A

Potential Food Safety All Star: [ ]

Yatee Patel - REHS
Agency Representative

NOTE: This report must be made available to the public on request
### Food Safety Evaluation Report

**Facility Name:** FRUTAS XPRESS  
**Business Phone:** (831) 998-0173  
**Record #:** PR0009645  
**Date:** February 11, 2021

**Facility Site Address:** 1675 W Lacey Blvd  
**City:** Hanford  
**Zip Code:** 93230  
**Inspection Type:** Routine Inspection

**Owner Name:** Aurora Cardenas  
**Certified Food Manager:** Aurora Cardenas  
**Exp Date:** 4/5/2021  
**Inspector:** Liliana Stransky - REHS

The items (if any) listed below identify the violation(s) that must be corrected. Thank you for your cooperation.

**Violation:** Improper Reheating Procedures for Hot Holding  
**[HSC 114016]**  
**Description/Corrective Action:** The operator was instructed to reheat beans and rice on the stove top to 165F before placing them in the steam table. Please do not use the steam table to reheat any food.

**General Comments:**

- Routine Inspection -
  - Refrigerators were between 38 - 40F.
  - Freezer was observed at 4F.
  - Hand washing station was stocked with soap, paper towels and hot water was also available.

Overall the facility was noted clean and organized. The operator was wearing a face mask and the front counter has a protective shield to limit customer contact. Thank you for continuing to follow the state guidelines during the pandemic.

**Results of Evaluation:**

- **X** PASS  
- **X** NEEDS IMPROVEMENT  
- **X** FAIL

**Reinspection Required:** Yes:  
No: X

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

**Potential Food Safety All Star:**

**Received By:**  
Aurora Cardenas  
Liliana Stransky - REHS

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

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FOOD SAFETY EVALUATION REPORT

FRUTAS XPRESS
1675 W LACEY BLVD
AURORA CARDENAS
(831) 998-0173
October 08, 2019
HANFORD 93230

CITY: HANFORD
ZIP CODE: 93230
INSPECTION TYPE: ROUTINE INSPECTION

OWNER NAME: AURORA CARDENAS
CERTIFIED FOOD MANAGER: AURORA CARDENAS
EXP DATE: 4/5/2021
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.

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

Description/Corrective Action: Please change the sanitizer solution for the 3 compartment sink and keep it at 100ppm. Also repair the leaky faucets and plumbing fixtures for the 3 compartment sink.

General Comments:

Routine inspection -

* Observed all cold holding temperatures below 41F. Refrigeration units were observed organized and foods were properly covered to prevent cross contamination.

* Hot holding temperatures for corn on the cob, carne azada and beans were all noted above 150F.

* The ventilation system and cooking equipment was observed clean and free of grease build-up.

* Hand washing stations had hand soap, paper towels and hot water available.

Thank you!

RESULTS OF EVALUATION: X PASS ☐ NEEDS IMPROVEMENT ☐ FAIL

Reinspection Required: Yes: ☐ No: ☑

Reinspection Date (on or after): N/A

Potential Food Safety All Star: ☐

Liliana Stransky - REHS
Agency Representative

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