FOOD SAFETY EVALUATION REPORT

FACILITY NAME: TOTI’S PUPLAYERA
FACILITY SITE ADDRESS: 306 E 7TH ST
OWNER NAME: DINA GARCIA/AMILCAR MAURICIO GRANADOS TORRES

BUSINESS PHONE: (818) 300-2774
CITY: HANFORD
CERTIFIED FOOD MANAGER: AMILCAR GRANADOS

RECORD ID#: PR0009035
ZIP CODE: 93230
EXP DATE: 4/24/2023
INSPECTOR: Yatee Patel - REHS
DATE: November 02, 2021
INSPECTION TYPE: ROUTINE INSPECTION

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:

Cold holding unit was observed at 41F. The walk-in was also observed below 41F. Please remember to cover all foods inside the walk-in. Observed dried chicharon uncovered. Was covered during inspection.

Hand washing station was fully stocked.

The hot holding foods (papusa) observed being cooked at above 165F.

Bleach is used for the 3 compartment sink and observed (100ppm) for the sanitizer buckets used to clean food and non-food contact surfaces.

Employees had hair nets and gloves while preparing food.

Over all this food facility is in good operating condition.

Thank you

RESULTS OF EVALUATION: X PASS □ NEEDS IMPROVEMENT □ FAIL

Reinspection Required: ☐ Yes: ☑ No: X

Reinspection Date (on or after): N/A

☑ Potential Food Safety All Star:

Received By: [Signature]

Yatee Patel - REHS
Agency Representative

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

### Facility Information
- **Facility Name:** TOT’S PUPUSERIA
- **Business Phone:** (818) 300-2774
- **Record ID:** PR0009035
- **Date:** November 04, 2020
- **Facility Site Address:** 306 E 7TH ST
- **City:** HANFORD
- **Zip Code:** 93230
- **Owner Name:** DINA GARCIA/AMILCAR MAURICIO GRANADOS TORRES
- **Certified Food Manager:** AMILCAR GRANADOS
- **Exp Date:** 4/24/2023
- **Inspection Type:** Routine Inspection
- **Inspector:** Susan Lee-Yang - REHS

### Violations

<table>
<thead>
<tr>
<th>Violation Details</th>
<th>Corrective Action</th>
</tr>
</thead>
<tbody>
<tr>
<td>IMPROPER LABELING OF PREPACKAGED FOODS</td>
<td>Observed a few of the packaged bread loaves without proper labeling. Ensure all packaged baked goods have proper labeling from the facility where the baked goods are baked and packaged.</td>
</tr>
<tr>
<td>FOODS &amp; EQUIPMENT NOT PROTECTED FROM CONTAMINATION</td>
<td>Observed 2 chemical spray bottles hanging on the rack storing dishes. Ensure chemical spray bottles are stored away from food and equipment to prevent contamination.</td>
</tr>
</tbody>
</table>

### General Comments
- Hand wash station and restroom has hot water, soap, and paper towels.
- Cold holding units were measured at or below 41°F.
- Chlorine sanitizer solution in the 3-compartment sink and bucket was noted at 100 ppm.
- Observed employees wearing masks and disposable gloves.

A copy of the unsigned report will be emailed to the operator. Please contact this office at 559-584-1411 if there are any questions.

### Results of Evaluation

- **Results of Evaluation:** PASS
- **Reinspection Required:** No
- **Reinspection Date (on or after):** N/A
- **Potential Food Safety All Star:** [ ]
OFFICIAL INSPECTION REPORT

FACILITY NAME: TOTIS PUPUSERIA
BUSINESS PHONE: (818) 300-2774
RECORD ID#: PR0009035
DATE: March 25, 2020

FACILITY SITE ADDRESS: 306 E 7TH ST
CITY: HANFORD
ZIP CODE: 93230
INSPECTION TYPE: PUBLIC INFORMATION/EDUCATION

OWNER NAME: DINA GARCIA/AMILCAR MAURICIO GRANADOS TORRES
Program Description: 1107 - KINGS DPH COVID-19
EXP DATE: 4/24/2023
INSPECTOR: Liliana Stransky - REHS

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 facility has made their dining completely inaccessible to customers and is encouraging customers to call-in their orders to minimize their wait.

At this time all food sales are for DELIVERY or TAKE-OUT/PICK-UP ONLY!!

The staff needs to practice social distancing by requesting that customers keep apart a minimum of six feet from each other and staff. Only allow entry to customers that can safely keep the same distance between them while they wait or encourage them to wait in their cars.

Staff is practicing safe food handling procedures to protect food from contamination, monitor hot & cold holding temperatures, and WASH HANDS.

Staff uses sanitizing solution (chlorine 100ppm or QAC 200ppm) for wiping down all counters and work surfaces to reduce the risk of contamination. All work surfaces should be cleaned and sanitized 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.

An investigation was conducted today to review and verify the above food and employee safety practices are being followed. A copy of this summary will be emailed to the facility operator. Please contact our Department for further questions.

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

Liliana Stransky - REHS
Environmental Health Specialist

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