FOOD SAFETY EVALUATION REPORT

FACILITY NAME: CISNEROS TAQUERIA #2
FACILITY SITE ADDRESS: 112 W HANFORD-ARMONA RD
OWNER NAME: JOSE CISNEROS
CERTIFIED FOOD MANAGER: NATIVIDAD CISNEROS
BUSINESS PHONE: (559) 707-6912
CITY: HANFORD
ZIP CODE: 93230
EXP DATE: 7/23/2024
RECORD ID#: PR0003900
DATE: June 17, 2022
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 COOLING PROCEDURES

Description/Corrective Action: Observed meat on the counter uncovered at 115°F. 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 appropriately 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 41°F and below.

The freezer unit was functioning properly at 0°F 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
## 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:** SEMHAR GEBREGZIABIHE

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<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: X</td>
<td></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:**

**Agency Representative:**

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<td>PR0003900</td>
<td>April 19, 2021</td>
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<td>JOSE CISNEROS</td>
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<td>7/23/2024</td>
<td>Luis Flores - REHS</td>
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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.

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Reinspection Required: Yes: No: X

Reinspection Date (on or after): N/A

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Agency Representative