FOOD SAFETY EVALUATION REPORT

Certified Food Manager: SEMHAR GEBREGZIABIHE

City: HANFORD

Business Phone: (559) 707-9230

Facility Site Address: 516 E SEVENTH ST

Facility Name: JALISCO'S LLC

Record ID#: PR0000538

Date: March 29, 2022

Inspection Type: INITIAL COMPLAINT INSPECTION

Record ID#: PR0000538

None Noted

Violation:

The purpose of today’s inspection was to investigate the alleged food borne illness claimed to come from Tortilleria Jalisco bean, cheese, and beef burrito. The following was observed during the inspection:

The beef is initially cut then stored in the refrigerator until needed. The operator stated that the meat stored in the morning would typically be used up by the next morning. When needed the meat is then cooked. Final cooking temperature in today’s inspections read 189.9F. The beef is then placed in a hot holding unit which read in today’s inspection as 168.5F.

The rice is cooked when needed as well as the beans and then directly placed in the hot holding unit. Hot holding temperature for both items were 169.4F and 167.5F.

All freezer units were functioning properly at 0F and below.

All refrigerator units holding the cheese for the burritos were functioning properly at 41F or below.

The operator stated that no employees in this facility have arrived to work ill, reported symptoms, or reported any illness.

All employees must wash their hands every hour or when necessary. Observed employees washing their hands routinely or when changing tasks during the inspection. The hand washing station was fully stocked with hot water, soap, and paper towels.

After careful evaluation this complaint cannot be verified.

Thank you for your time.

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

<table>
<thead>
<tr>
<th>FACILITY NAME:</th>
<th>BUSINESS PHONE:</th>
<th>RECORD ID#:</th>
<th>DATE:</th>
</tr>
</thead>
<tbody>
<tr>
<td>TORTILLERIA JALISCO</td>
<td>(559) 707-9230</td>
<td>PR0000538</td>
<td>March 29, 2022</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>FACILITY SITE ADDRESS:</th>
<th>CITY:</th>
<th>ZIP CODE:</th>
<th>INSPECTION TYPE:</th>
</tr>
</thead>
<tbody>
<tr>
<td>516 E SEVENTH ST</td>
<td></td>
<td>93230</td>
<td>INITIAL COMPLAINT INSPECTION</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>OWNER NAME:</th>
<th>CERTIFIED FOOD MANAGER:</th>
<th>EXP DATE:</th>
<th>INSPECTOR:</th>
</tr>
</thead>
<tbody>
<tr>
<td>JALISCO'S LLC</td>
<td>OSCAR ALVAREZ</td>
<td>4/10/2022</td>
<td>SEMHAR GEBREGZIABIHE</td>
</tr>
</tbody>
</table>

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:  
- PASS  
- NEEDS IMPROVEMENT  
- FAIL

Reinspection Required:  
- Yes:  
- No:  

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

Potential Food Safety All Star:  

---

Received By:  

Agency Representative:  

NOTE: This report must be made available to the public on request
None Noted

Violation:

The inspection was a follow up from the previous routine inspection. Findings:

1. No flies were observed and the pest control service is scheduled for Monday Nov 22, please send our department a copy of the receipt.
2. All clutter was organized, with some big equipment still needing to be removed.
3. Bleach was available for sanitizing. The operator must use it to sanitize all utensils.
4. The temperatures of the hot foods were at 135F. Food are sold in less than 4 hours, as stated by the operator.
5. Thermometer available. Please have the operator use it to monitor all hot foods.
6. Hoods were observed switched on during food prep.

The department is requiring the facility to submit food plans to our department and the City of Hanford. The original plans for this facility were only approved as a tortilleria. The facility now is a full scale kitchen and in need of additional food equipment, including more prep area, larger 3 compartment sink/dish washer, a separate hand washing station for the back, continuous flooring with coving, clean and durable walls and a back splash for the 3 compartment sink, sealed doors, additional cold holding storage and any other commercial kitchen requirements. Please see plan check guidelines in the email.

If the facility wants to continue to be a large scale food prep kitchen, please submit plans within 2 weeks. Once approved, the facility will need to be up to code within 6 months from the approval date. If the facility does not want to continue cooking in large scale, then a minimum cooking menu will be submitted for review by our department.

Thank you
FOOD SAFETY EVALUATION REPORT

<table>
<thead>
<tr>
<th>FACILITY NAME:</th>
<th>BUSINESS PHONE:</th>
<th>RECORD ID#:</th>
<th>DATE:</th>
</tr>
</thead>
<tbody>
<tr>
<td>TORTILLERIA JALISCO</td>
<td>(559) 707-9230</td>
<td>PR0000538</td>
<td>November 19, 2021</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>FACILITY SITE ADDRESS:</th>
<th>CITY:</th>
<th>ZIP CODE:</th>
<th>INSPECTION TYPE:</th>
</tr>
</thead>
<tbody>
<tr>
<td>516 E SEVENTH ST</td>
<td>HANFORD</td>
<td>93230</td>
<td>2ND+ FOLLOWUP INSPECTION</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>OWNER NAME:</th>
<th>CERTIFIED FOOD MANAGER:</th>
<th>EXP DATE:</th>
<th>INSPECTOR:</th>
</tr>
</thead>
<tbody>
<tr>
<td>JALISCO'S LLC</td>
<td>OSCAR ALVAREZ</td>
<td>4/10/2022</td>
<td>Yatee Patel - REHS</td>
</tr>
</tbody>
</table>

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.

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.

- [ ] PASS
- [ ] NEEDS IMPROVEMENT
- [ ] FAIL

Reinspection Required: [ ] Yes  [ ] No  [x] 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