

Environmental Health Serivces 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: TAPATIA BAKERY & FOOD	BUSINESS PHONE: (559) 304-0368	RECORD ID#: PR0008983	DATE: October 04, 2022
FACILITY SITE ADDRESS: 120 N 11TH AVE	CITY: HANFORD	ZIP CODE : 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: MARIA VELA	CERTIFIED FOOD MANAGER: ORALIA GONZALEZ VELA	EXP DATE: 8/15/2022	INSPECTOR: Evelyn Elizalde

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 PLUMBING OR LIQUID WASTE DISPOSAL

[HSC 114189-114242]

Description/Corrective Action:

Observed a leaking waste water line at three compartment sink. The facility shall make repairs to waste water line as soon as possible. A re-inspection will be conducted to

verify compliance has been met.

Violation: IMPROPER MAINTENANCE OF FACILITY OR EQUIPMENT

[HSC 114161-114182 & 114257]

Description/Corrective Action:

Observed hand wash station at food prep area lacking paper towels. Please ensure hand wash always has hot water (100 F), soap and paper towels at all times.

Observed dilapidation on wall by the three compartment sink. Please make the necessary repairs to the missing tiles and openings on wall.

Observed excessive grease build up on cooking equipment at food prep line. Please maintain area clean and free of grease to prevent vermin infestation or grease fire.

Violation: FOODS & EQUIPMENT NOT PROTECTED FROM CONTAMINATION

[HSC 113980, 114025-114027]

Description/Corrective Action:

Observed large containers of flour and sugar by the ovens missing lids. Please ensure

containers have lids at all times to prevent cross contamination.

General Comments:

The following was observed during today's routine inspection:

All refrigeration units were at or below 41 F.

The three compartment sink had hot water at 120 F.

All food in dry storage area was stored 6 inches above ground level.

The facility currently has an inactive food managers certificate and shall renew certificate as soon as possible. Please provide proof of an active certificate for the facility to our office within 30 days of this inspection. A re-inspection will be conducted on or after 14 days from this inspection to verify compliance.

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

DACHPCDNT 2:22 PM Page 1 of 1



Environmental Health Serivces 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: TAPATIA BAKERY & FOOD	BUSINESS PHONE: (559) 304-0368	RECORD ID#: PR0008983	DATE: October 04, 2022
FACILITY SITE ADDRESS: 120 N 11TH AVE	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: MARIA VELA	CERTIFIED FOOD MANAGER: ORALIA GONZALEZ VELA	EXP DATE: 8/15/2022	INSPECTOR: Evelyn Elizalde
The items (if any) listed below identify the violation(s) that must be One reinspection will be conducted (if needed) at no charge. A ser			
		Reinspection R	equired: Yes: No: X
RESULTS OF EVALUATION: PASS X NEE	DS IMPROVEMENT FAIL	Reinspection D	vate (on or after): N/A
RESULTS OF EVALUATION: PASS X NEE	DS IMPROVEMENT FAIL	Reinspection D	
RESULTS OF EVALUATION: PASS X NEE	DS IMPROVEMENT FAIL	Reinspection D	vate (on or after): N/A
RESULTS OF EVALUATION: PASS X NEE	DS IMPROVEMENT FAIL	Reinspection D	Potential Food Safety All Star:



Environmental Health Serivces Division 330 Campus Drive Hanford, CA 93230 Phone - 559-584-1411 Fax - 559-584-6040 Internet - www.countyofkings.com/ehs

FOOD SAFETY EVALUATION REPORT

		I					
FACILITY NAME:		BUSINESS PHONE:		RECORD ID#:	DATE:		
TAPATIA BAKERY & FOOD		(559) 304-0368		PR0008983	January 2	6, 2022	
FACILITY SITE ADDRESS:		CITY:		ZIP CODE:	INSPECTIO	ON TYPE:	
120 N 11TH AVE		HANFORD		93230	1ST FOLL	LOW UP INSP	ECTION
OWNER NAME:		CERTIFIED FOOD MAN	AGER:	EXP DATE:	INSPECTO	DR:	
MARIA VELA		ORALIA GONZALEZ VE	ELA	8/15/2022			HS
The items (if any) listed below identify the violation one reinspection will be conducted (if needed) at	· ·	_	•				
Violation: RESTROOM FACILITIES N	OT MAINTAIN	ED			[HSC 114250 a	& 114276]	
Description/Corrective Action:	available. Th	facility was clean an e paper towel holder olders that were box	was loose and				÷r
General Comments:							
This is a follow-up inspection to verify 23, 2021. The following observations		ith the violations that	were listed on	the prior report	dated Nove	mber	
 Improvement to the overall cleanin and without excessive build-up of foo Open cans were not observed in a and covered to protect them against of All utensils and cooking equipment The kitchen is only used for food p 	d debris. ny of the refrige contamination. t (pans, pots, br reparation to th	erations units. All foo read trays etc.) were e general public and	ods were stored observed saning	d inside adequat tary and properl al use.	te food conta	ainers	
Overall, the general maintenance and resolving the noted deficiencies. Plea							
				Reinspection	Required:	Yes:	No: X
RESULTS OF EVALUATION: PAS	SS X NEE	DS IMPROVEMENT	FAIL	Poinspostion	Data (an ar s	oftor):	N/A
			Reinspection Date (on or after):		_		
				Potential Food Safety All Star:			l Star:
M	2			Liliana Strans	ky - REHS		
Received By:		•	Agency Representative				
NOTE:	This report n	nust be made avail	able to the pu	blic on reques	t		

DARCGO8CV 4:19 PM Page 1 of 1



Environmental Health Serivces 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: TAPATIA BAKERY & FOOD	BUSINESS PHONE: (559) 304-0368	RECORD ID#: PR0008983	DATE: November 23, 2021
FACILITY SITE ADDRESS: 120 N 11TH AVE	CITY: HANFORD	ZIP CODE : 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: MARIA VELA	CERTIFIED FOOD MANAGER: ORALIA GONZALEZ VELA	EXP DATE: 8/15/2022	INSPECTOR: Liliana Stransky - REHS
The items (if any) listed below identify the violation(s) that must be One reinspection will be conducted (if needed) at no charge. A serv			
		Reinspection Re	equired: Yes: X No:
RESULTS OF EVALUATION: PASS NEED	DS IMPROVEMENT X FAIL	Reinspection Da	ate (on or after): N/A
		☐ P	Potential Food Safety All Star:
Du		Liliana Stransky	
Received By:		Agency Represe	entative

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