



County of Kings - Department of Public Health
Environmental Health Services 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: TACOS Y MARISCOS COLIMA	BUSINESS PHONE: (559) 584-1052	RECORD ID#: PR0000450	DATE: July 05, 2022
FACILITY SITE ADDRESS: 320 E SEVENTH ST	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: DAVID TORRES DIAZ	CERTIFIED FOOD MANAGER: ADRIANA TORRES RODRIGUEZ	EXP DATE: 3/20/2025	INSPECTOR: SEM HAR 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: OTHER PERMIT VIOLATION

Description/Corrective Action: Observed to bags of onions stored on the floor. The operator stated they just received the onions and need to relocate them into a nearby storage bin. Section 114047 of the California Retail Food Code states food must be stored in a clean, dry, location, where it is not exposed to splash, dust, vermin, or other forms of contamination or adulteration, and at least six inches above the floor. Please remove this as soon as possible.

Violation: UNNECESSARY ITEMS AND LITTER

(HSC 114257.1)

Description/Corrective Action: Please dispose of the unnecessary items in the back storage room to allow for proper storage of items and to prevent pest attraction.

Violation: IMPROPER MAINTENANCE OF FACILITY OR EQUIPMENT

[HSC 114161-114182 & 114257]

Description/Corrective Action: Observed broken tiles under the refrigeration unit across from the grill and hot holding unit. Please replace the tiles as soon as possible.

The automatic dishwasher was observed at 0ppm (chlorine). An employee stated that maintenance was called on Saturday. Please have this unit serviced as soon as possible, for now use the three compartment sink until the unit can be fixed.

Violation: IMPROPER MAINTENANCE OF HANDWASH FACILITIES

[HSC 113953 - 113593.2]

Description/Corrective Action: The hand washing sink next to the grill and hot holding unit was observed dirty with dust and food debris. Please clean and sanitize this as soon as possible.

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 food items in the hot holding unit (beef, rice, beans, chicken, pork, were at 135 F and above.

Food manager card was available for review. The certificate expires on 3/10/25.

Overall this facility is in satisfactory condition. Please contact our office if you have any questions.

Thank you for your time.

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



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RESULTS OF EVALUATION: <input checked="" type="checkbox"/> PASS <input type="checkbox"/> NEEDS IMPROVEMENT <input type="checkbox"/> FAIL	Reinspection Required: Yes: <input type="checkbox"/> No: <input checked="" type="checkbox"/> Reinspection Date (on or after): _____ N/A <input type="checkbox"/> Potential Food Safety All Star:
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SEM HAR GEBREGZIABIHE

Received By: _____

Agency Representative _____

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Table with 4 columns: FACILITY NAME, BUSINESS PHONE, RECORD ID#, DATE, FACILITY SITE ADDRESS, CITY, ZIP CODE, INSPECTION TYPE, OWNER NAME, CERTIFIED FOOD MANAGER, EXP DATE, INSPECTOR.

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: OTHER PERMIT VIOLATION

Description/Corrective Action: It was discovered during today's inspection that a new hood has been installed without our Department's approval. Per owner, City of Hanford Fire Department has granted permission of the new hood. As a reminder, anytime there is construction or equipment installation/replacement in the facility, our Department must be informed as plans may be required.

Violation: IMPROPER CLEANING OF UTENSILS AND EQUIPMENT [HSC 114095-114099.5 & 114101-114119]

Description/Corrective Action: Observed piles of dishes and pots inside and beneath the 3-compartment sink. Proper 3-compartment sink set-up needs to occur and dishes/pots need to be cleaned as needed to prevent the accumulation of dirty dishes/pots.

Violation: IMPROPER MAINTENANCE OF FACILITY OR EQUIPMENT [HSC 114161-114182 & 114257]

Description/Corrective Action: Observed exposed ceiling above the new hood and missing vent cover in the kitchen. Ensure construction to the new hood is complete and replace missing vent cover.

General Comments:

- Hand wash station has hot water, soap, and paper towels.
-Cold holding units were measured at or below 41F.
-Rice, beans, and pork in the steam table were measured above 135F.
-Observed all workers wearing face masks.
-A copy of the unsigned report will be emailed to the owner. Contact our office at 559-584-1411 if there are any questions.

RESULTS OF EVALUATION: [] PASS [X] NEEDS IMPROVEMENT [] FAIL
Reinspection Required: Yes: [] No: [X]
Reinspection Date (on or after): N/A
[] Potential Food Safety All Star:

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