

County of Kings - Department of Public Health 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:	BUSINESS PHONE:	RECORD ID#:	DATE:
CISNEROS TAQUERIA #2	(559) 707-6912	PR0003900	June 17, 2022
FACILITY SITE ADDRESS:	CITY:	ZIP CODE:	INSPECTION TYPE:
112 W HANFORD-ARMONA RD	HANFORD	93230	ROUTINE INSPECTION
OWNER NAME:	CERTIFIED FOOD MANAGER:	EXP DATE:	INSPECTOR:
JOSE CISNEROS	NATIVIDAD CISNEROS	7/23/2024	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

[HSC 114002 & 114002.1]

 (6)Using ice paddles. (7)Inserting appropriating 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. 	b M T ((2 (3) (4) (4) (4) (4) (4) (4) (4) (4) (4) (4	7)Inserting appropriating designed containers in an ice bath and stirring frequently. 3) Utilizing an approved HACCP Plan.
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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 41F and below.

The freezer unit was functioning properly at 0F 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



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OWNER NAME: JOSE CISNEROS	CERTIFIED FOOD MANAGER: NATIVIDAD CISNEROS	EXP DATE:INSPECTOR:7/23/2024SEMHAR GEBREGZIABIHE		
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RESULTS OF EVALUATION: X PASS NEED	DS IMPROVEMENT FAIL	Reinspection Re		
		Potential Food Safety All Star:		
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Received By:

SEMHAR GEBREGZIABIHE

Agency Representative

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME:	BUSINESS PHONE:	RECORD ID#:	DATE:
CISNEROS TAQUERIA #2	(559) 707-6912	PR0003900	April 19, 2021
FACILITY SITE ADDRESS:	CITY:	ZIP CODE:	INSPECTION TYPE:
112 W HANFORD-ARMONA RD	HANFORD	93230	ROUTINE INSPECTION
OWNER NAME:	CERTIFIED FOOD MANAGER:	EXP DATE:	INSPECTOR:
JOSE CISNEROS	NATIVIDAD CISNEROS	7/23/2024	Luis Flores - REHS

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:

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 .

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

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No signiture due to Covid 19

Luis Flores - REHS

Received By:

Agency Representative