



Restaurant Bakery Permit Inspection Report

Kings County Department of Public Health
 Environmental Health Services
 330 Campus Dr. Hanford CA 93230
 Phone - 559-584-1411 Fax - 559-584-6040
 Internet - www.countyofkings.com/health/ehs

INSPECTION REPORT

FOOD VENDING PERMIT - GR3 (100-250)

Facility Name		Facility Address		City/State	Zip Code
JALISCO MEAT MARKET HANFORD		802 S 11TH AVE		HANFORD, CA	93230
Owner/Operator		Facility Phone No.	Inspection ID	Inspection Result	
ADRIAN PARTIDA		5594108480	26296	Needs Improvement	
Inspector Name	Inspection Date	Purpose of Inspection		Permit License	Expiration Date
Chaitanya Patel	12/5/2023	Routine Inspection		PR0009524	7/1/2024

An inspection of your facility revealed the following violations of the California Health and Safety Code and/or California Code of Regulations. A reinspection may occur at any time to verify correction of these violations. Please note the date of correction as listed per violation.

NVO = No Violation Observed OUT = Out of Compliance N/A = Not Applicable COS = Corrected On Site UD = UD

Violation Status	Violation Code	Observation
FDA Food Code 2017		
<input type="checkbox"/> NVO <input type="checkbox"/> UD <input type="checkbox"/> NA <input checked="" type="checkbox"/> OUT	35 - FOOD TEMPERATURE CONTROL - Approved thawing methods used	
frozen fish was being thawed in one of the three Compartment of the sinks without proper flow. The fish was sitting in a pool of water in the sink. please use proper thawing methods. in this particular case, please have the water running to ensure proper thawing method.		
<input type="checkbox"/> NVO <input type="checkbox"/> UD <input type="checkbox"/> NA <input checked="" type="checkbox"/> OUT	37 - FOOD IDENTIFICATION - Food properly labeled, original container	
all prepackaged items. Need to have a list of ingredients on the container. There was guacamole and salsa among other items in food, display refrigeration, prepackaged, but without ingredient list.		
<input type="checkbox"/> NVO <input type="checkbox"/> UD <input type="checkbox"/> NA <input checked="" type="checkbox"/> OUT	39 - PREVENTION OF FOOD CONTAMINATION - Contamination prevented during food preparation, storage, and display	
sausage meat was stored in walk-in refrigeration unit without any lids. Please ensure all stored items in containers have lids. spices were stored in a big container without lids. please ensure all items are separated and closed properly to avoid cross contamination.		
<input type="checkbox"/> NVO <input type="checkbox"/> UD <input type="checkbox"/> NA <input checked="" type="checkbox"/> OUT	51 - PHYSICAL FACILITIES - Plumbing installed, proper backflow devices	
Handwash sink next to the three compartment sink in the cold display holding area was missing proper plumbing. The water from hand wash sink was directly falling onto the floor. proper plumbing connection for water drainage was not available at this hand wash sink. please ensure proper drainage connection for this hand wash sink is installed.		



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Overall Inspection Comment:

an inspection was conducted and following was observed

handwash sink, Three compartment dishwash sink have water temperatures above 120°F.

hand wash sink, fully stocked with paper towels, soap, and running hot water

Cold, holding temperatures in the food display areas for shrimp, fish, cheese noted at below 41°F

Cold holding temperatures in the 2nd food Display area for chicken, beef, preseasoned chicken noted below 41°F

Cold holding temperatures for prepackaged, guacamole, red salsa, rice, and milk in the refrigeration unit next to front counter noted below 41°F.

floors were wet and slippery in the meat prep and cold holding display refrigeration unit areas.

General cleanliness in satisfactory condition.

ATTENTION: There are a total of 4 item(s) marked above in violation. Total Major violations are 0.

Signatures

Received By:

Inspected By:

Inspector Name: **Chaitanya Patel**

Title: **Environmental Health Officer I**

Date: **12/5/2023**

Phone: **559-584-1411**

Email: **Chaitanya.Patel@co.kings.ca.us**



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FOOD SAFETY EVALUATION REPORT

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

Description/Corrective Action: Observed grease build up on food above stove and on floors. Please maintain area clean and free of debris to prevent a slip hazard, grease fire or vermin infestation.

Violation: IMPROPER MAINTENANCE OF HANDWASH FACILITIES [HSC 113953 - 113593.2]

Description/Corrective Action: Observed hand wash station lacking soap. Per staff member, dispenser does not work. Please ensure all hand wash stations have hot water (100F), soap and paper towels at all time. Violation corrected on site.

Violation: FOODS & EQUIPMENT NOT PROTECTED FROM CONTAMINATION [HSC 113980, 114025-114027]

Description/Corrective Action: Observed uncovered containers of meat, chili pots and raw meat leaking fluids onto floors in walk in refrigerator. The pots containing chili sauce in walk in refrigerator had cardboard boxes on top of pot and without a lid. Please provide lids and containers for any raw meats inside unit to prevent cross contamination. Also clean maintain floors, walls and ceilings clean at all times.

General Comments:

The following was observed during today's routine inspection:

- All refrigeration units were at or below 41 F.
Three compartment sinks had hot water at 120 F.
Employee restroom had hot water, paper towels and soap. \

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:

Victor Mejia

Received By:

Evelyn Elizalde

Agency Representative

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