



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 - GR7 (>1 mil)

Facility Name		Facility Address		City/State	Zip Code
LA FIESTA ENTERPRISES, LLC		106 N GREEN ST		HANFORD, CA	93230
Owner/Operator		Facility Phone No.	Inspection ID	Inspection Result	
CONSUELO OLIVERA		5595870945	26396	Pass	
Inspector Name	Inspection Date	Purpose of Inspection		Permit License	Expiration Date
Chaitanya Patel	12/5/2023	Routine Inspection		PR0000139	1/1/2024

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	39 - PREVENTION OF FOOD CONTAMINATION - Contamination prevented during food preparation, storage, and display	

In the Walk in refrigeration unit , Cold food prep line refrigerator section - Seen Multiple containers without lids sitting open next to each other.
 In the walk in refrigeration many containers containing meats and fish were left open without a lid or proper closed equipment. Please ensure all containers in the stored areas are closed to prevent cross contamination.

Overall Inspection Comment:

A routine inspection was conducted and following was observed.
 Missing Sanitizer strips to test for adequate sanitizer levels. Please provide the appropriate testing procedures during next inspection.
 Soda nozzles, Beer nozzles and alcohol pour nozzles noted clean without any buildup.
 Hot water temperature at the handwash sink, restroom sink, multiple dishwasher sink and bar sink were noted to be above 120°F.
 Hand wash sink was properly stocked with paper towels, soap, and running hot water.
 Refrigeration units noted below 41°F. Proper refrigeration procedures were observed. Meats and produce were stored in separate refrigeration units.
 Hot food holding temperatures in the food prep line for beans, rice and soupy pork were noted above 135°F.
 Cold holding temperature in the food prep line for tomatoes, red sauce and onions were noted below 41°F
 Ventilation hood above the cooking area was noted clean with minor grease buildup in three different areas of the kitchen. Recently cleaned on September 13 2023.
 Last pest control report noted for 11/07/2023.
 Food manager, certificate active and present on site.
 General cleanliness in satisfactory condition.

ATTENTION: There are a total of 1 item(s) marked above in violation. Total Major violations are 0.



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 - GR7 (>1 mil)

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**



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

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 excess grease and debris build up on floors, walls and ceilings in the food prep area. Please maintain area clean and free of debris to prevent vermin infestation or grease fire.

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

Description/Corrective Action: Observed open food containers with ready to eat foods without lids. Violation corrected on site.

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

Description/Corrective Action: Observed lack of paper towels in hand wash station at bar area. Please ensure all hand wash stations have hot water (100F), soap and paper towels at all times.

General Comments:

The following was observed during today's routine inspection:

- Ware washing sinks had hot water at 120 F.
All foods in storage area were stored 6 inches above ground level.
All refrigeration units were at or below 41 F.
Sanitizer was available throughout food prep areas and bar area.
CO2 tanks next to walk in refrigerator were secured at time of inspection.
Hot holding foods were above 135 F.

Facility has a food managers certification that expired on 9/2021. The facility is required to provide an active food managers certification for the facility to our office within 30 days of this inspection.

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:

Handwritten signature 'AJC'.

Received By:

Evelyn Elizalde
Agency Representative

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