

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: LA FUENTE MARKET II	BUSINESS PHONE: (559) 584-1763	RECORD ID#: PR0003395	DATE: July 05, 2022
FACILITY SITE ADDRESS: 14981 8TH AVE	CITY: HANFORD	ZIP CODE : 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: JUAN ZEPEDA	CERTIFIED FOOD MANAGER: Micaela Zepeda	EXP DATE: 3/2/2026	INSPECTOR: 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 CLEANING OF UTENSILS AND EQUIPMENT

[HSC 114095-114099.5 & 114101-114119]

Description/Corrective Action:

Observed a pan with oil in it near the dry storage area not in use. Please ensure proper

cleaning of all utensils and equipment are done to prevent pest attraction.

Observed a bucket with soap and water used to clean utensils. Please utilize the three compartment sink and follow the wash, rinse, sanitize sequence with hot water (120 F)

to ensure proper cleaning.

Violation: IMPROPER MAINTENANCE OF FACILITY OR EQUIPMENT

[HSC 114161-114182 & 114257]

Description/Corrective Action:

Observed a broken tile and missing tile near the grill. Please fix this as soon as

possible.

General Comments:

Observations:

Restrooms were fully stocked with hot water, soap, and paper towels.

Hand washing station was fully stocked with hot water, soap, and paper towels.

All hot holding temperatures for the beans, beef, pork, and chicken were 135F and above.

All dry storage was well maintained, clean, and organized, and placed six inches above the ground.

All refrigeration units were functioning properly at 41F and below.

All freezer units were functioning properly at 0F and below.

Food handler and Food manager cards were available for review. The food manager card expires on 3/2/2026.

Overall this facility is in satisfactory condition. Please correct the above noted violations in a timely manner.

Thank you for your time.

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

DA0EKMTA2 8:31 AM 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: LA FUENTE MARKET II	BUSINESS PHONE: (559) 584-1763	RECORD ID#: PR0003395	DATE: July 05, 2022			
FACILITY SITE ADDRESS: 14981 8TH AVE	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION			
OWNER NAME: JUAN ZEPEDA	CERTIFIED FOOD MANAGER: Micaela Zepeda	EXP DATE: 3/2/2026	INSPECTOR: 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.						
RESULTS OF EVALUATION: X PASS NEEDS IMPROVEMENT FAIL			Required: Yes: No: X Potential Food Safety All Star:			
Aide R		SEMHAR GEBRE				

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

DA0EKMTA2 8:31 AM 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: LA FUENTE MARKET II	BUSINESS PHONE: (559) 584-1763	RECORD ID#: PR0003395	DATE: August 18, 2021
FACILITY SITE ADDRESS: 14981 8TH AVE	CITY: HANFORD	ZIP CODE : 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: JUAN ZEPEDA	CERTIFIED FOOD MANAGER: HERLINDA PEREZ	EXP DATE: 9/19/2020	INSPECTOR: Yatee Patel - 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: FOODS & EQUIPMENT NOT PROTECTED FROM CONTAMINATION [HSC 113980, 114025-114027]

Description/Corrective Action: Observed meats above ready to eat foods in the walk-in and the reach in. Be sure to

store all raw meats under the ready to eat foods to avoid cross contamination.

Violation: UNNECESSARY ITEMS AND LITTER (HSC 114257.1

Description/Corrective Action: Clear all unnecessary items stored inside the empty deli case and no not store any food

or food equipment. Please see if you can remove the unit to avoid clatter.

Violation: IMPROPER PLUMBING OR LIQUID WASTE DISPOSAL [HSC 114189-114242]

Description/Corrective Action: Observed a leak dripping inside in the reach in at the back storage area. A container is

used to collect the water. Please fix this leak as soon as possible to avoid cross

contamination of foods.

General Comments:

All hot holding foods were above 140F in the steam units.

The cold holding units were below 41F.

Bleach is used for sanitizer.

Thermometer present for use. Please be sure to use consistently.

Keep up on the regular cleaning schedule. The facility was observed clean.

The food manager certification was observed on site. The date on record is expired. Please send us the latest one when you get it.

Thank you

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

DAXZGNDBE 1:50 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: LA FUENTE MARKET II	BUSINESS PHONE: (559) 584-1763	RECORD ID#: PR0003395	DATE: August 18, 2021
FACILITY SITE ADDRESS: 14981 8TH AVE	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: JUAN ZEPEDA	CERTIFIED FOOD MANAGER: HERLINDA PEREZ	EXP DATE : 9/19/2020	INSPECTOR: Yatee Patel - REHS
The items (if any) listed below identify the violation(s) that must be Dne reinspection will be conducted (if needed) at no charge. A se			
		Reinspection Re	equired: Yes: No: X
RESULTS OF EVALUATION: PASS X NE	EDS IMPROVEMENT FAIL	Reinspection Da	ate (on or after): N/A
		☐ P	Potential Food Safety All Star:
VIII			
		Yatee Patel -	REHS
Received By:		Agency Represe	entative

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

DAXZGNDBE 1:50 PM Page 1 of 1