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:
LA FIESTA ENTERPRISES, LLC	(559) 582-2999	PR0000139	March 09, 2020
FACILITY SITE ADDRESS:	**CITY:**	**ZIP CODE:**	**INSPECTION TYPE:**
106 N GREEN ST	HANFORD	93230	INITIAL COMPLAINT INSPECTION
OWNER NAME:	**CERTIFIED FOOD MANAGER:**	**EXP DATE:**	**INSPECTOR:**
CONSUELO OLIVERA	OSCAR RODRIGUEZ	9/20/2021	Paven Batth

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:

The purpose of today's inspection is to conduct a complaint investigation for a complainant that contacted our office. It is alleged that the complainant and a friend both become sick after eating lunch at La Fiesta Enterprises, LLC. This alleged incident is said to have occurred on February 29, 2020 at approximately at 12:30 PM. Complainant is alleging illnesses associated with ground beef enchiladas, chicken tacos, rice, bean, chips, salsa and Pepsi. The complaint was addressed to the facility manager, who was aware of the complaint.

A routine inspection was conducted during today's visit. Refer to the routine inspection report generated. Observations and findings from today's complaint investigation are noted in the routine inspection report.

RESULTS OF EVALUATION: ☐ **PASS** ☒ **NEEDS IMPROVEMENT** ☐ **FAIL**

Reinspection Required: **Yes:** ☐ **No:** ☒

Reinspection Date (on or after): **N/A**

☐ Potential Food Safety All Star:

Received By:

Paven Batth
Agency Representative

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

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME:	BUSINESS PHONE:	RECORD ID#:	DATE:
LA FIESTA ENTERPRISES, LLC	(559) 582-2999	PR0000139	March 09, 2020
FACILITY SITE ADDRESS:	**CITY:**	**ZIP CODE:**	**INSPECTION TYPE:**
106 N GREEN ST	HANFORD	93230	ROUTINE INSPECTION
OWNER NAME:	**CERTIFIED FOOD MANAGER:**	**EXP DATE:**	**INSPECTOR:**
CONSUELO OLIVERA	OSCAR RODRIGUEZ	9/20/2021	Paven Batth

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

Description/Corrective Action: Sanitizer concentration of the wiping cloth bucket in the kitchen was measured 0 ppm. Proper sanitizing solution needs to supplied (e.g., 100 ppm chlorine or 200 ppm quaternary ammonium).

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

Description/Corrective Action: Observed soiled knife and tray in the hand washing sink. Items were relocated to the three compartment sink. Please note hand washing stations are used to conduct proper hand washing practices. Discontinue such practices.

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

Description/Corrective Action: Ground beef, chicken, soup, chopped tomatoes, chopped onions, cilantro were all noted uncovered in the walk-in refrigerator. All food needs to be properly cover to minimized any cross-contamination.

Observed the chip scoop inside the chip bin. Please note the chip scoop need to be stored in a proper container. In order to prevent cross-contamination (e.g., hands touching the food) , discontinue such practices.

General Comments:

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FACILITY NAME:	BUSINESS PHONE:	RECORD ID#:	DATE:
LA FIESTA ENTERPRISES, LLC	(559) 582-2999	PR0000139	March 09, 2020
FACILITY SITE ADDRESS:	**CITY:**	**ZIP CODE:**	**INSPECTION TYPE:**
106 N GREEN ST	HANFORD	93230	ROUTINE INSPECTION
OWNER NAME:	**CERTIFIED FOOD MANAGER:**	**EXP DATE:**	**INSPECTOR:**
CONSUELO OLIVERA	OSCAR RODRIGUEZ	9/20/2021	Paven Batth

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Temperatures Measured: All cold holding temperatures in the walk-in refrigerator were measured below 41F.
All cold foods in countertop condiment prep station were measured below 41F (e.g., chopped tomatoes were measured at 38F).
All Hot foods were measured above 135F.
Hot Food measured:
Rice was measured at 170F
Beans was measured at 175F
Chicken was measured at 175F
Ground beef was measured at 182F.
Equipment Maintenance: Soft drink dispensers were observed to be in sanitary condition. Observed no residue or debris accumulation on the soda nozzles. Soda was dispensed and observed to be carbonated (e.g., Pepsi was dispensed and formation of fizzing bubbles was observed).
Sanitizing Solution: Sanitizing solution for dishwasher was measured at 100ppm of chlorine concentration which is satisfactory.
Documentation: Pest control is serviced monthly.
Restrooms: Restrooms were maintained stock.

Note: The purpose of today's inspection is to conduct a complaint investigation alleging illness associated with food that is being served at this facility. Based on the findings, complaint will be dismissed.

RESULTS OF EVALUATION: ☐ **PASS** ☒ **NEEDS IMPROVEMENT** ☐ **FAIL**

Reinspection Required: **Yes:** ☐ **No:** ☒

Reinspection Date (on or after): **N/A**

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME:	BUSINESS PHONE:	RECORD ID#:	DATE:
LA FIESTA MEXICAN RESTAURANT	(559) 582-2999	PR0000139	October 14, 2019
FACILITY SITE ADDRESS:	**CITY:**	**ZIP CODE:**	**INSPECTION TYPE:**
106 N GREEN ST	HANFORD	93230	ROUTINE INSPECTION
OWNER NAME:	**CERTIFIED FOOD MANAGER:**	**EXP DATE:**	**INSPECTOR:**
CONSUELO OLIVERA	OSCAR RODRIGUEZ	9/20/2021	Luis Flores - REHS

The items (if any) listed below identify the violation(s) that must be corrected. Thank you for your cooperation.
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Violation: RESTROOM FACILITIES NOT MAINTAINED [HSC 114250 & 114276]

Description/Corrective Action: The men's restroom in the dining area side was observed with one of the two ceiling lights out of order. Either replace the existing non-functional light bulb or repair/replace lighting fixture if needed.

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

Description/Corrective Action: Both bar area restrooms have temperated water supply to handwash sinks. However, hot water is not readily provided upon activation. Have the temperature valve setting adjusted in order for hot water to be provided more rapidly. A minimum temperature of 104 F must be provided for handwashing use.

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

Description/Corrective Action: Employee hand wash signs are missing in all four facility restrooms. Purchase and install handwash signs for all restrooms.

General Comments:

All monitored cold foods were measured at below 41 F. Meanwhile, all monitored hot foods held in the steam table were all above 135 F. All hot food was held at between 157 F and 161 F.

All previously cooked foods are being stored in shallow metal containers in the walk-in box cooler. Products are single-stacked on shelving. Food storage in the walk-in box cooler was minimized. According the management, the facility is no longer preparing large quantities of food ahead of time and is relying on more freshly made food products.

The general sanitation level of the kitchen and scullery area was satisfactory. Both kitchen exhaust hoods were relatively clean. A former stand-up refrigerator that was located between both exhaust hoods has been removed. General cleanliness in this area looked good.

All employees involved with food prep were observed using disposable gloves while working in this area. These employees were wearing hair restraint caps as well as aprons.

The bar area was in good operational condition.

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME:	BUSINESS PHONE:	RECORD ID#:	DATE:
LA FIESTA MEXICAN RESTAURANT	(559) 582-2999	PR0000139	October 14, 2019
FACILITY SITE ADDRESS:	**CITY:**	**ZIP CODE:**	**INSPECTION TYPE:**
106 N GREEN ST	HANFORD	93230	ROUTINE INSPECTION
OWNER NAME:	**CERTIFIED FOOD MANAGER:**	**EXP DATE:**	**INSPECTOR:**
CONSUELO OLIVERA	OSCAR RODRIGUEZ	9/20/2021	Luis Flores - REHS

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RESULTS OF EVALUATION: [X] **PASS** [ ] **NEEDS IMPROVEMENT** [ ] **FAIL**

Reinspection Required: **Yes:** [ ] **No:** [X]

Reinspection Date (on or after): **N/A**

[ ] Potential Food Safety All Star:

Received By:

Luis Flores - REHS
Agency Representative

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