

### **Restaurant Bakery Permit Inspection Report**

Kings County Department of Public Health
Environmental Health Services

460 Kings County Dr., Suite 101 & 102 Hanford CA 93230
Phone - 559-584-1411 Fax - 559-584-6040
Internet - https://www.kcdph.com/ehs

## INSPECTION REPORT FOOD VENDING PERMIT - GR7 (>1 mil)

| Facility Name         |                    | Facility Address      |                           |         | City/State        |      |                 | Zip Code  |  |
|-----------------------|--------------------|-----------------------|---------------------------|---------|-------------------|------|-----------------|-----------|--|
| TACO BELL #33352 2417 |                    | E LACEY BLVD          |                           |         | HANFORD, CA       |      |                 | 93230     |  |
| Owner/Operator        | Facility Phone No. | Inspecti              | Inspection ID             |         | Inspection Result |      |                 |           |  |
| PETER CAPRIOTTI       |                    | 9498589191            | 53516                     | 53516   |                   | Pass |                 |           |  |
| Inspector Name        | Inspection Date    | Purpose of Inspection | Purpose of Inspection Per |         | rmit License      |      | Expiration Date |           |  |
| Jesus Crespin         | 1/27/2025          | Routine Inspection PR |                           | PR00102 | R0010244          |      |                 | 12/1/2025 |  |

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

#### **Overall Inspection Comment:**

A routine food inspection was done on January 27th, 2025. Consent for the inspection was obtained from the Person-In-Charge Christy. The following observations were made:

All hand wash sinks were stocked with paper towels, and soap. Water dispensed from the hand wash sinks reached a temperature of 100F.

Food Prep sink dispensed water at 120F.

3-Compartment sink was set-up appropriately, and water dispensed from the sink reached above 120F. Quatinary ammonia is used to sanitize equipment. Quat concentration was measured at 300PPM.

Walk-in Refrigerator was temperatured below 41F, food was stored on shelves 6 inches above the ground. Freezer was temperatured below 10F.

Prep line refrigeration units were temperatured below 41F; Hot holding units were temperatured above 135F. Refried beans and Ground beef were held above 135F.

Food managers certificates was review and valid through 2029.

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



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| Signatures |              |                                     |  |  |  |  |
|------------|--------------|-------------------------------------|--|--|--|--|
|            | Received By: | Inspected By:                       |  |  |  |  |
|            | Om Duts.     | Jeven                               |  |  |  |  |
|            |              | Inspector Name: Jesus Crespin       |  |  |  |  |
|            |              | Title: EHS                          |  |  |  |  |
|            |              | Date: 1/27/2025                     |  |  |  |  |
|            |              | Phone:                              |  |  |  |  |
|            |              | Email: Jesus.Crespin@co.kings.ca.us |  |  |  |  |