

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 Fac		acility Address				City/State			Zip Code
TACO BELL 27301 27494		DANA CIRCLE			KETTLEMAN CITY, CA			93239	
Owner/Operator			Facility Phone No.	Inspec	spection ID		Inspection Result		
TAYLOR LOESCH		8313841321	67656	67656		Pass			
Inspector Name	Inspection Date		Purpose of Inspection		Permit License		Expiration Date		iration Date
Chaitanya Patel	7/21/2025		Routine Inspection		PR0003691			4/1/2026	

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



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

Facility inspection was conducted and the following is observed.

Handwash Sink hot water temperature noted above 100F. Paper towels and soap available at the handwash sink. This facility has none handwash sink.

3 compartment dishwasher sink running hot water temp noted above 120F. Quaternary Sanitizer method used .Test strips noted. Checked sanitizer in 3 comp sink and in cleaning buckets placed throughout the facility.

Ansul ventilation hood noted with no grease buildup on the vents. The hood noted clean. All items in the dry storage areas noted at least 6 inches off the ground.

Cold holding temperatures of chopped and sliced tomatoes, onions and lettuce noted at 38F in the food prep refrigation line unit. Time also used as control methods for PHF's.

All refrigeration units measured noted below 41F.

Hot holding foods ground beef, beans, nacho cheese noted above 135F in food prep table line unit. Hot holding temperature for unit noted above 135F.

Food Manager Certification available on site for review. Current and Active.

General cleanliness noted., Facility noted to use good cleaning and hygiene processes. Facility noted pest free and pest control conducted on a monthly basis.

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

# Received By: Inspected By: Inspector Name: Chaitanya Patel Title: Environmental Health Officer I Date: 7/21/2025 Email: Chaitanya.Patel@co.kings.ca.us

Phone: 559-584-1411

**Signatures** 



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Owner/Operator			Facility Phone No.	Inspec	tion IE	)	Inspection Result		
TAYLOR LOESCH		8313841321	53848	53848		Pass			
Inspector Name	Inspection Date		Purpose of Inspection		Permit License		e Expiration Date		iration Date
Jesus Crespin	1/31/2025		Routine Inspection		PR0003691			4/1/2026	

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

A routine food inspection was done at the Taco Bell in Kettleman City, CA on January 31, 2025. The manager in charge Braulio Herrera Sainz gave consent to inspect the facility.

All hand wash sinks were stocked with soap, and paper towels. Water dispensed from all hand wash sinks reached a temperature of 100F. All sinks were clean of debris, and were not obstructed.

3-Compartment sink was set up correctly. Facility uses quatinary ammonia for sanitization. Quatinary ammonia concentration in the santization sink was measured at 400PPM. Water dispensed from the 3-Compartment sink was temperatured at 120F.

Walk-in refrigerator reached a temperature below 41F. All food was stored 6 inches off of the ground, and was organized appropriately according to California retail food code.

Walk-in Freezer was temperatured below 10F. All food was protected and stored 6 inches off of the ground. Food was also organized according to California retail food code.

Hot holding units were temperatured above 135F. No food was stored in these units at the time of inspection. Freezer unit next to prep line was temperatured below 10F, and contained Cinnabon desserts.

The Prep line refrigeration units were temperatured below 41F. The hot holding units temperatured above 135F. Ground beef and refried beans temperatured above 135F.

All soda nozzles in facility were clean and free of debris. All drains were unclogged and free of debris.

Food managers certificate was reviewed and valid through 2028. Facility has active pest control and invoices were reviewed.

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

Signatures	
Received By:	Inspected By:
BrJL	Jelin
	Inspector Name: <b>Jesus Crespin</b> Title: <b>EHS</b> Date: <b>1/31/2025</b>

Email: Jesus.Crespin@co.kings.ca.us

Phone: