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 - GR4    (250-500)

Overall Inspection Comment:
A routine inspection was conducted and following was observed.

Hot water temperature at the handwash sink, restroom sink and dishwasher sink were noted to be above 120°F.
Hand wash sink and restroom 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 sections of the walk in refrigeration unit. Facility has 2 reach in Freezers.
Please make all items in refrigeration units or dry storage areas are covered with lid or approved coverings. All items were stored at least 6 inches above ground in the refrigeration unit and dry storages.
Cold holding temperature in the food prep line refrigeration unit for prepped dough, cheese and salsa were noted below 41°F
Ventilation hood above the cooking area was noted clean and free of buildup.
Food manager certificate active and present on site.
General cleanliness is in excellent condition.

ATTENTION: There are a total of 0 item(s) marked above in violation. Total Major violations are 0.
<table>
<thead>
<tr>
<th>Signatures</th>
</tr>
</thead>
<tbody>
<tr>
<td>Received By:</td>
</tr>
<tr>
<td>Inspected By:</td>
</tr>
</tbody>
</table>

Inspector Name: Chaitanya Patel  
Title: Environmental Health Officer I  
Date: 4/12/2024  
Phone: 559-584-1411  
Email: Chaitanya.Patel@co.kings.ca.us
FOOD SAFETY EVALUATION REPORT

<table>
<thead>
<tr>
<th>FACILITY NAME:</th>
<th>TOT'I'S PUPUSERIA</th>
</tr>
</thead>
<tbody>
<tr>
<td>BUSINESS PHONE:</td>
<td>(818) 300-2774</td>
</tr>
<tr>
<td>RECORD ID#:</td>
<td>PR009035</td>
</tr>
<tr>
<td>DATE:</td>
<td>November 02, 2021</td>
</tr>
<tr>
<td>FACILITY SITE ADDRESS:</td>
<td>306 E 7TH ST</td>
</tr>
<tr>
<td>CITY:</td>
<td>HANFORD</td>
</tr>
<tr>
<td>ZIP CODE:</td>
<td>93230</td>
</tr>
<tr>
<td>INSPECTION TYPE:</td>
<td>ROUTINE INSPECTION</td>
</tr>
<tr>
<td>OWNER NAME:</td>
<td>DINA GARCIA/AMILCAR MAURICIO GRANADOS TORRES</td>
</tr>
<tr>
<td>CERTIFIED FOOD MANAGER:</td>
<td>AMILCAR GRANADOS</td>
</tr>
<tr>
<td>EXP DATE:</td>
<td>4/24/2023</td>
</tr>
<tr>
<td>INSPECTOR:</td>
<td>Yatee Patel - REHS</td>
</tr>
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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:

Cold holding unit was observed at 41F. The walk in was also observed below 41F. Please remember to cover all foods inside the walk-in. Observed dried chicharon uncovered. Was covered during inspection.

Hand washing station was fully stocked.

The hot holding foods (papusa) observed being cooked at above 165F.

Bleach is used for the 3 compartment sink and observed (100ppm) for the sanitizer buckets used to clean food and non food contact surfaces.

Employees had hair nets and gloves while preparing food.

Over all this food facility is in good operating condition.

Thank you

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: ☐

Yatee Patel - REHS
Agency Representative

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