



## 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 #32528		1796 W LACEY BLVD		HANFORD, CA	93230
Owner/Operator		Facility Phone No.	Inspection ID	Inspection Result	
PETER CAPRIOPTTI II		9498589191	61776	Pass	
Inspector Name	Inspection Date	Purpose of Inspection	Permit License	Expiration Date	
REHS INSPECTOR	5/23/2025	Routine Inspection	PR0008986	8/1/2025	

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

Violation Status	Violation Code	Observation
<b>FDA Food Code 2017</b>		
<input type="checkbox"/> NVO <input type="checkbox"/> UD <input type="checkbox"/> NA <input checked="" type="checkbox"/> OUT	10 - PREVENTING CONTAMINATION BY HANDS - Adequate handwashing sinks properly supplied and accessible	
One of the paper towel dispensers next to the hand wash sink was empty. Paper towels were placed into the dispenser during the inspection.		
<input type="checkbox"/> NVO <input type="checkbox"/> UD <input type="checkbox"/> NA <input checked="" type="checkbox"/> OUT	21 - TIME AND TEMPERATURE CONTROL FOR SAFETY - Proper hot holding temperatures	
The surface temperature of the beans and meat in several containers were only 110°F. However, when stirred reached the temperature of 140°F. Please remind staff to periodically stir food and hot holding areas so that the temperature of 135°F has maintained consistently.		

#### Overall Inspection Comment:

Inspection on this date with Mayumi Sercado. The hand wash sinks in the kitchen and bathroom were stocked with paper towels, soap and hot water. Water at the three compartment sink reached the temperature above 120°F. QT level was 200 ppm. All refrigerators maintained a temperature of 41°F or less. Food in the refrigerators was covered. Food in hot holding areas was maintained at 135°F (beans, meat, nacho cheese sauce, tostada and chips) or above. Food was stored 6 inches above the ground. The food prep area, floors, and drains were clean. The hood and filters had no oil or grease buildup. The restaurant is receiving pest control service monthly. The food handler certificate expires July 12, 2029

Inspection conducted by Keith Jahnke, REHS

ATTENTION: There are a total of 2 item(s) marked above in violation. Total Major violations are 0.



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#### Signatures

Received By:

A handwritten signature in black ink, appearing to be "John Smith", on a light blue background.

Inspected By:

A handwritten signature in black ink, appearing to be "K. Smith", on a light blue background.

Inspector Name: **REHS INSPECTOR**

Title: **Environmental Health Officer**

Date: **5/23/2025**

Phone: **559-584-1411**

Email: **ehs@co.kings.ca.us**