



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 - GR4 (250-500)

Facility Name		Facility Address		City/State		Zip Code	
TORTILLERIA JALISCO		516 SEVENTH ST		HANFORD, CA		93230	
Owner/Operator		Facility Phone No.		Inspection ID		Inspection Result	
JALISCO'S LLC		5595827120		67657		Needs Improvement	
Inspector Name		Inspection Date	Purpose of Inspection		Permit License		Expiration Date
Chaitanya Patel		7/21/2025	Follow-up Inspection		PR0000538		1/1/2026

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

Overall Inspection Comment:

This Follow up inspection is for reopening of the facility. The facility was asked to close due to the ventilation hood system not functioning as necessary.

The ventilation hood system has been repaired and functioning as necessary. According to the operator, the motor that was damaged, has been replaced. The facility is ready to reopen.
07-21-2025 - Facility can reopen as needed.

A 2nd Follow up inspection (Billed) will be conducted within 30 days to observe compliance with all other violations noted in the routine inspection report conducted on 07-18-2025.

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

Signatures

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**



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TORTILLERIA JALISCO		516 SEVENTH ST		HANFORD, CA		93230	
Owner/Operator		Facility Phone No.		Inspection ID		Inspection Result	
JALISCO'S LLC		5595827120		37896		Needs Improvement	
Inspector Name		Inspection Date	Purpose of Inspection		Permit License		Expiration Date
REHS INSPECTOR		5/22/2024	Routine Inspection		PR0000538		1/1/2026

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Violation Status	Violation Code	Violation Summary	Observation
FDA Food Code 2017			
☐ -Select- ☐ IN ☒ OUT ☐ NA	2 - SUPERVISION - Certified Food Protection Manager	No food managers safety certificates were observed on site. Please submit Certificates prior to June 21, 2024.	
☐ -Select- ☐ IN ☒ OUT ☐ N/A	10 - PREVENTING CONTAMINATION BY HANDS - Adequate handwashing sinks properly supplied and accessible	The sink in the kitchen near the steam table and the bathroom was supplied with hot water, paper towels, and soap. However, a roll of paper towels were being used which could cause cross contamination. Single use paper towels must be used to prevent cross contamination.	
☐ -Select- ☐ IN ☒ OUT ☐ N/A	32 - SAFE FOOD AND WATER - Variance obtained for specialized processing methods	The temperature of the water at the three compartment sink only reached a temperature of 110°F. Water must be maintained at least 120°F for proper sanitizing. The manager turned up the heat on the water heater and the temperature of the water reached a temperature over 120°F while on site.	
☐ -Select- ☐ IN ☒ OUT ☐ N/A	33 - FOOD TEMPERATURE CONTROL - Proper cooling methods used; adequate equipment for temperature control	Frozen meat in a plastic bag was observed sitting on the counter thawing. Recently recently cooked beans, and ground beef were sitting out as well. Proper thawing of food, include the following: refrigerator, Microwave, and running cold water at 70°F.	



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Overall Inspection Comment:

Inspection on this date with Oscar Alvarez. All refrigerators were maintained at a temperature of 41°F or below. Food in hot holding areas was maintained at 135°F. Food was stored 6 inches above the ground. The cooking areas, food prep areas, and the hood were all generally clean. A faucet was added to reach all compartments of the three compartment sink.

Inspection conducted by Keith Jahnke, REHS

ATTENTION: There are a total of 4 item(s) marked above in violation. Total Major violations are 0.

Signatures

Received By:

Inspected By:

Inspector Name: **REHS INSPECTOR**

Title: **Environmental Health Officer**

Date: **5/22/2024**

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

Phone: **559-584-1411**

CERTIFICATION OF RETURN TO COMPLIANCE

I certify that the violations noted above on this report have been corrected. I have personally examined any documentation attached to the certification to establish that the violations have been corrected.

Signature: _____ Title: _____ Date: _____