



County of Kings - Department of Public Health

Environmental Health Services Division

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FOOD SAFETY EVALUATION REPORT

<b>FACILITY NAME:</b> QUESADILLA GORILLA	<b>BUSINESS PHONE:</b> (559) 639-3971	<b>RECORD ID#:</b> PR0010898	<b>DATE:</b> November 09, 2022
<b>FACILITY SITE ADDRESS:</b> 102 W 7TH ST	<b>CITY:</b> HANFORD	<b>ZIP CODE:</b> 93230	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> MIGUEL REYES	<b>CERTIFIED FOOD MANAGER:</b> CHRISTINE VERMILLION	<b>EXP DATE:</b> 9/12/2024	<b>INSPECTOR:</b> Evelyn Elizalde

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: IMPROPER MAINTENANCE OF FACILITY OR EQUIPMENT [HSC 114161-114182 & 114257]

Description/Corrective Action: Observed debris build up on floor, floor drain and wall next to three compartment sink. Please ensure to maintain area clean and free of debris to prevent vermin infestation. Observed loose food prep sink. Please ensure sink is secured on the wall at all times. Observed unused equipment with excess debris build up. Please maintain any unused equipment free of debris to prevent vermin infestation.

Violation: IMPROPER MAINTENANCE OF HANDWASH FACILITIES [HSC 113953 - 113593.2]

Description/Corrective Action: Observed hand wash station at bar area lacking paper towels. Please ensure all hand wash stations have hot water (100 F), soap and paper towels at all times.

General Comments:

The following was observed during today's routine inspection:

The three compartment sink had hot water at 120 F. Sanitizer buckets were available and replaced every two hours. All refrigeration units were at 41 F. All food was stored 6 inches above ground level. Restroom had hot water, soap, and paper towels.

RESULTS OF EVALUATION: [ ] PASS [X] NEEDS IMPROVEMENT [ ] FAIL

Reinspection Required: Yes: [ ] No: [X]

Reinspection Date (on or after): N/A

[ ] Potential Food Safety All Star:

Received By:

Evelyn Elizalde

Agency Representative

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

