



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 27301		27494 DANA CIRCLE		KETTLEMAN CITY, CA		93239	
Owner/Operator		Facility Phone No.		Inspection ID		Inspection Result	
TAYLOR LOESCH		8313841321		53848		Pass	
Inspector Name		Inspection Date	Purpose of Inspection		Permit License		Expiration Date
Jesus Crespin		1/31/2025	Routine Inspection		PR0003691		4/1/2025

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

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 quaternary ammonia for sanitization. Quaternary ammonia concentration in the sanitization 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.



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Signatures

Received By:

A handwritten signature in black ink on a light blue background.

Inspected By:

A handwritten signature in black ink on a light blue background.

Inspector Name: **Jesus Crespin**

Title: **EHS**

Date: **1/31/2025**

Phone:

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